

53785

# Tube Brush, Ø40 mm, 500 mm, Hard, White



Effectively clean bottles, tubes and hard-to-reach surfaces such as gaps and crevices on machinery and conveyor belts with this handy Tube Brush.

# Technical Data

<b>Item Number</b>	53785
<b>Bristle stiffness</b>	Hard
<b>Visible bristle length</b>	18 mm
<b>Material</b>	Polypropylene Polyester (PBT) Stainless Steel (AISI 304)
<b>Complies with (EC) 1935/2004 on food contact materials<sup>1</sup></b>	Yes
<b>Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice</b>	Yes
<b>Complies with FDA Regulation I CFR 21<sup>1</sup></b>	Yes
<b>Complies with UK 2019 No. 704 on food contact materials</b>	Yes
<b>Complies with REACH Regulation (EC) No. 1907/2006</b>	Yes
<b>Complies with California Proposition 65</b>	Yes
<b>Complies with Halal and Kosher</b>	Yes
<b>PFAS, Phthalates and BPA intentionally added</b>	No
<b>Design Registration No.</b>	EU 002175075-1-2, GB 90021750750001-0002
<b>Box Quantity</b>	15 Pcs.
<b>Quantity per Pallet (80 x 120 x 180-200 cm)</b>	1260 Pcs
<b>Quantity Per Layer (Pallet)</b>	60 Pcs.
<b>Box Length</b>	520 mm
<b>Box Width</b>	230 mm
<b>Box Height</b>	150 mm
<b>Product Diameter</b>	40 mm
<b>Length</b>	500 mm
<b>Width</b>	40 mm
<b>Height</b>	40 mm
<b>Net Weight</b>	0.09 kg
<b>Weight bag (Recycling Symbol "4") LDPE ≥ PCR 30%</b>	0.009 kg
<b>Weight cardboard (Recycling symbol "20" PAP)</b>	0.014 kg
<b>Tare total</b>	0.023 kg
<b>Gross Weight</b>	0.11 kg
<b>Cubic metre</b>	0.0008 M3
<b>Recommended sterilisation temperature (Autoclave)</b>	121 °C
<b>Max. cleaning temperature (Dishwasher)</b>	93 °C
<b>Max usage temperature (food contact)</b>	80 °C
<b>Max usage temperature (non food contact)</b>	80 °C
<b>Min. usage temperature<sup>3</sup></b>	-20 °C

<b>Max. drying temperature</b>	100 °C
<b>Min. pH-value in usage concentration</b>	2 pH
<b>Max. pH-value in Usage Concentration</b>	10.5 pH
<b>GTIN-13 Number</b>	5705020053788
<b>GTIN-14 Number (Box quantity)</b>	15705020053785
<b>Customs Tariff No.</b>	96039099
<b>Country of origin</b>	Denmark

New equipment should be cleaned, disinfected, sterilised and any labels removed, as appropriate to its intended use, e.g. high risk vs. low risk food production areas, general hospital areas vs. intensive care units, before use.

1. See Declaration of Compliance for further details on food contact