

53915

Tube Brush f/flexible handle  
53515 or 53525, Ø90 mm,  
200 mm, Medium, White



This versatile Tube Brush is designed for cleaning pipes found in dairies, breweries and the fishing industry. Can be used with Vikan flexible handles 53515 and 53525.

# Technical Data

<b>Item Number</b>	53915
<b>Bristle stiffness</b>	Medium
<b>Visible bristle length</b>	90 mm
<b>Material</b>	Polypropylene Polyester 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 Regulationl 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>Box Quantity</b>	10 Pcs.
<b>Quantity per Pallet (80 x 120 x 180-200 cm)</b>	480 Pcs
<b>Quantity Per Layer (Pallet)</b>	60 Pcs.
<b>Box Length</b>	415 mm
<b>Box Width</b>	295 mm
<b>Box Height</b>	215 mm
<b>Product Diameter</b>	90 mm
<b>Length</b>	200 mm
<b>Width</b>	92 mm
<b>Height</b>	92 mm
<b>Net Weight</b>	0.07 kg
<b>Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))</b>	0.0063 kg
<b>Weight cardboard (Recycling symbol "20" PAP)</b>	0.0187 kg
<b>Tare total</b>	0.025 kg
<b>Gross Weight</b>	0.1 kg
<b>Cubic metre</b>	0.001693 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>	100 °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>	5705020539152
<b>GTIN-14 Number (Box quantity)</b>	15705020539159
<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
3. Do not store the product below 0° Celsius.