

Pipe Exterior Brush

510 mm, Medium, Blue



Item Number: 53743

Effectively clean the outer surfaces of overhead pipes and ducting with this Pipe Exterior Brush. Can be used with all Vikan standard and telescopic handles.

General Information

| | |
|-------------------|--|
| Bristle stiffness | Medium |
| Colour | Blue |
| Material | Polyamide, Polyester (PBT), Stainless Steel (AISI 304) |
| Country of Origin | Denmark |

Product Dimensions

| | |
|------------------------|---------|
| Visible bristle length | 25 mm |
| Product Length/Depth | 510 mm |
| Product Width | 190 mm |
| Product Height | 120 mm |
| Net Weight | 0.38 kg |

Packaging & Shipping Details

| | |
|--|----------------|
| Box Quantity | 5 Pcs. |
| Quantity per Pallet (80 x 120 x approx.180 cm) | 210 Pcs. |
| Quantity Per Layer (Pallet) | 30 Pcs. |
| Box Length/Depth | 510 mm |
| Box Width | 295 mm |
| Box Height | 210 mm |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0.0522 kg |
| Total Tare Weight | 0.0522 kg |
| Gross Weight | 0.43 kg |
| Cubic metre | 0.011628 M3 |
| GTIN-13 Number | 5705020537431 |
| GTIN-14 Number (Box quantity) | 15705020537438 |
| Customs Tariff Number | 96039099 |

Compliance & Standard Details

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| | |
|---|-----|
| Complies with (EC) 1935/2004 on food contact materials ¹ | No |
| Complies with UK 2019 No. 704 on food contact materials | No |
| Complies with REACH Regulation (EC) No. 1907/2006 | Yes |
| Complies with Halal and Kosher | Yes |

Usage Limits

| | |
|---|---------|
| Recommended sterilisation temperature (Autoclave) | 121 °C |
| Max. cleaning temperature (Dishwasher) | 93 °C |
| Max usage temperature (non food contact) | 80 °C |
| Min. usage temperature ³ | -20 °C |
| Max. drying temperature | 100 °C |
| Min. pH-value in usage concentration | 2 pH |
| Max. pH-value in Usage Concentration | 10.5 pH |

Sustainability Details

| | |
|---------------------------------------|------|
| Contains recycled material | Yes |
| Recycled Material Content, Percentage | 15 % |

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.
3. Do not store the product below 0° Celsius.

