

Tube Brush

Ø15 mm, 310 mm, Hard, Black



Item Number: 53609



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

General Information

Colour	Black
Material	Polypropylene, Polyester (PBT), Stainless Steel (AISI 304Cu)
UNSPSC Code	27113002
Country of Origin ISO Code	DK
Country of Origin	Denmark

Product Dimensions

Product Length/Depth	310 mm
Product Width	22 mm
Product Height	22 mm
Net Weight	0.05 kg

Packaging & Shipping Details

Box Quantity	15 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	1800 Pcs.
Quantity Per Layer (Pallet)	120 Pcs.
Box Length/Depth	320 mm
Box Width	285 mm
Box Height	55 mm
Plastic Packaging (Recycling Symbol "4") per pcs.	0.0037 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.0093 kg
Total Tare Weight	0.013 kg
Gross Weight	0.06 kg
Cubic metre	0.00015 M3
GTIN-13 Number	5705020536090
GTIN-14 Number (Box quantity)	15705020536097
Customs Tariff Number	96039099

Compliance & Standard Details

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Complies with (EC) 1935/2004 on food contact materials ¹	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation CFR 21 ¹	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Complies with REACH Regulation (EC) No. 1907/2006	Yes
Complies with California Proposition 65	Yes
Complies with Halal and Kosher	Yes
PFAS intentionally added	No

Technical Data

Bristle stiffness	Hard
Visible bristle length	6 mm
Handle/Grip Length	130 mm
Handle/Grip Length	5.12 "
Product Diameter	15 mm

Usage Limits

Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	93 °C
Max. usage temperature (food contact)	80 °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

Design & Patent Registration Details

Design Registration No.	EU 002175075-1-2, GB 90021750750001-0002
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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