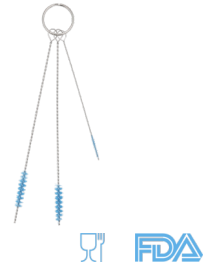


# Cleaning set w/3 Brushes, Ø2, Ø6, Ø6 mm

150 mm, Soft, Blue



**Item Number: 53623**

Ideal for cleaning very small nozzles and valves in appliances such as coffee-, juice-, soft ice and frozen yoghurt machines. This three-piece Cleaning Set comes with Ø2 mm, Ø6 mm and Ø6 mm brushes.

## General Information

|                            |                                             |
|----------------------------|---------------------------------------------|
| Colour                     | Blue                                        |
| Material                   | Polyester (PBT), Stainless Steel (AISI 304) |
| UNSPSC Code                | 27113002                                    |
| Country of Origin ISO Code | KH                                          |
| Country of Origin          | Cambodia                                    |

## Product Dimensions

|                      |         |
|----------------------|---------|
| Product Length/Depth | 150 mm  |
| Net Weight           | 0.01 kg |

## Packaging & Shipping Details

|                                                   |                |
|---------------------------------------------------|----------------|
| Box Quantity                                      | 10 Pcs.        |
| Quantity per Pallet (80 x 120 x approx.180 cm)    | 9880 Pcs       |
| Quantity Per Layer (Pallet)                       | 200 Pcs.       |
| Box Length/Depth                                  | 150 mm         |
| Box Width                                         | 90 mm          |
| Box Height                                        | 10 mm          |
| Plastic Packaging (Recycling Symbol "4") per pcs. | 0.0018 kg      |
| Total Tare Weight                                 | 0.0018 kg      |
| Gross Weight                                      | 0.01 kg        |
| GTIN-13 Number                                    | 5705022016606  |
| GTIN-14 Number (Box quantity)                     | 15705028016591 |
| Customs Tariff Number                             | 96039099       |

## Compliance & Standard Details

|                                                                         |     |
|-------------------------------------------------------------------------|-----|
| Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>     | Yes |
| Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| Complies with FDA Regulation CFR 21 <sup>1</sup>                        | Yes |

## Item Number: 53623

|                                                         |     |
|---------------------------------------------------------|-----|
| 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 | Soft |
|-------------------|------|

## Usage Limits

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

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.