

# Cleaning set w/3 Brushes, Ø0,08", Ø0,24", Ø0,24" , 5.9", 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

Bristle stiffness	Soft
Color	Blue
Material	Polyester (PBT), Stainless Steel (AISI 304)
UNSPSC Code	27113002
Country of Origin	Cambodia

## Product Dimensions

Product Length/Depth	5.9 "
Net Weight	0.022 lbs

## 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	5.9 "
Box Width	3.5 "
Box Height	0.4 "
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0 lbs
Total Tare Weight	0 lbs
Gross Weight	0.026 lbs
Cubic Feet	0 ft3
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
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Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation CFR 21 <sup>1</sup>	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Meets the REACH Regulation (EC) No. 1907/2006	Yes
Complies with California Proposition 65	Yes
Complies with Halal and Kosher	Yes
PFAS intentionally added	No

## Usage Limits

Recommended sterilisation temperature (Autoclave)	249.8 °F
Max. cleaning temperature (Dishwasher)	199.4 °F
Max usage temperature (food contact)	212 °F
Max usage temperature (non food contact)	212 °F
Min. usage temperature	-4 °F
Max. drying temperature	212 °F
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH

New equipment should be cleaned, disinfected, sterilized, 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 32 °Fahrenheit.

