

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

150 mm, Soft, White



Item Number: 53625

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	White
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	5705020536250
GTIN-14 Number (Box quantity)	15705020536257
Customs Tariff Number	96039099

Compliance & Standard Details

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

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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
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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 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

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.