

53756

# Tube Brush, Ø10 mm, 500 mm, Hard, Yellow



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

# Technical Data

Item Number	53756
Bristle stiffness	Hard
Visible bristle length	3 mm
Material	Polypropylene Polyester (PBT) Stainless Steel (AISI 304Cu)
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
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
Design Registration No.	EU 002175075-1-2, GB 90021750750001-0002
Box Quantity	15 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	2550 Pcs
Quantity Per Layer (Pallet)	150 Pcs.
Box Length/Depth	525 mm
Box Width	150 mm
Box Height	105 mm
Product Diameter	10 mm
Product Length/Depth	500 mm
Product Width	22 mm
Product Height	22 mm
Net Weight	0.07 kg
Plastic Packaging (Recycling Symbol "4")	0.009 kg
Cardboard Packaging (Recycling symbol "20" PAP)	0.008 kg
Total Tare Weight	0.017 kg
Gross Weight	0.09 kg
Cubic metre	0.000242 M3
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 <sup>3</sup>	-20 °C

<b>Max. drying temperature</b>	100 °C
<b>Min. pH-value in usage concentration</b>	2 pH
<b>Max. pH-value in Usage Concentration</b>	10.5 pH
<b>GTIN-13 Number</b>	5705020537561
<b>GTIN-14 Number (Box quantity)</b>	15705020537568
<b>Customs Tariff Number</b>	96039099
<b>UNSPSC Code</b>	27113002
<b>Country of Origin ISO Code</b>	DK
<b>Country of Origin</b>	Denmark

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