

# Tube Brush

Ø40 mm, 500 mm, Hard, Red



Item Number: 53784

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

## General Information

Bristle stiffness	Hard
Colour	Red
Material	Polypropylene, Polyester (PBT), Stainless Steel (AISI 304Cu)
UNSPSC Code	27113002
Country of Origin	Denmark

## Product Dimensions

Visible bristle length	18 mm
Product Diameter	40 mm
Product Length/Depth	500 mm
Product Width	40 mm
Product Height	40 mm
Net Weight	0.09 kg

## Packaging & Shipping Details

Box Quantity	15 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	1260 Pcs
Quantity Per Layer (Pallet)	60 Pcs.
Box Length/Depth	530 mm
Box Width	230 mm
Box Height	150 mm
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.009 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.014 kg
Total Tare Weight	0.023 kg
Gross Weight	0.11 kg
Cubic metre	0.0008 M3
GTIN-13 Number	5705020537844
GTIN-14 Number (Box quantity)	15705020537841
Customs Tariff Number	96039099



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## 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
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

Handle/Grip Length	130 mm
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## 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 <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

## 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

