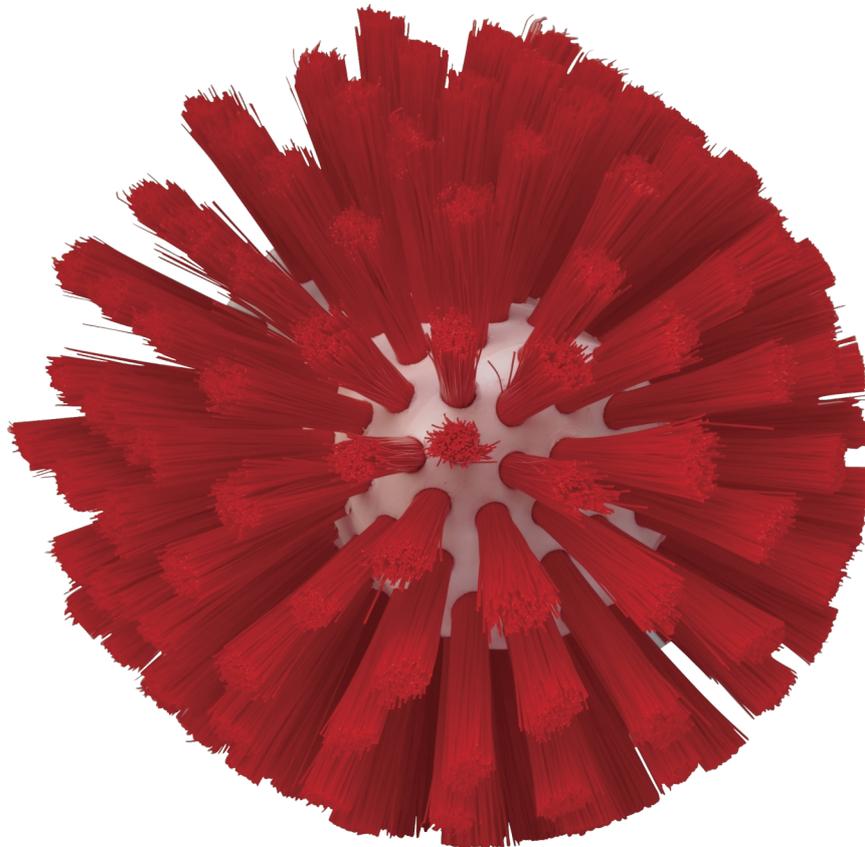


53801754

Pipe Cleaning Brush
f/handle, Ø175 mm,
Medium, Red



This tube brush has bristles along the sides as well as in the front. It is used in areas where a wider tube cleaning action is required or where the equipment being cleaned, has an end point that cannot be reached with a hand brush

Technical Data

Item Number	53801754
Bristle stiffness	Medium
Visible bristle length	60 mm
Connection	Threaded
Material	Polypropylene Polyester (PBT) Stainless Steel (AISI 304L)
Recycling Symbol "7", Miscellaneous Plastics	No
Complies with (EC) 1935/2004 on food contact materials¹	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation CFR 21¹	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
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	960 Pcs
Quantity Per Layer (Pallet)	60 Pcs.
Box Length/Depth	400 mm
Box Width	315 mm
Box Height	320 mm
Product Diameter	175 mm
Product Length/Depth	160 mm
Product Width	90 mm
Product Height	90 mm
Net Weight	0.39 kg
Plastic Packaging (Recycling Symbol "4")	0.0129 kg
Cardboard Packaging (Recycling symbol "20" PAP)	0.046 kg
Total Tare Weight	0.0589 kg
Gross Weight	0.45 kg
Cubic metre	0.001296 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)	100 °C
Min. usage temperature³	-20 °C

Max. drying temperature	100 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH
GTIN-13 Number	5705022001190
GTIN-14 Number (Box quantity)	15705028001207
Customs Tariff Number	96039099
UNSPSC Code	27113002
Country of Origin ISO Code	DK
Country of Origin	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.

3. Do not store the product below 0° Celsius.