

Pipe Brush w/handle, one piece

430 mm, Medium/hard, White



Item Number: 5381905

Effectively remove stubborn dirt and food deposits from pipework with this robust, one-piece Pipe Brush. With no joint between the handle and brush head and extra-stiff filaments, this brush delivers excellent cleaning results.

General Information

Bristle stiffness	Medium/hard
Colour	White
Material	Polypropylene, Polyester (PBT), Stainless Steel (AISI 304)
UNSPSC Code	27113002
Country of Origin	Denmark

Product Dimensions

Visible bristle length	32 mm
Product Diameter	90 mm
Product Length/Depth	430 mm
Product Width	90 mm
Product Height	90 mm
Net Weight	0.17 kg

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	480 Pcs
Quantity Per Layer (Pallet)	60 Pcs.
Box Length/Depth	600 mm
Box Width	295 mm
Box Height	210 mm
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.0085 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.0215 kg
Total Tare Weight	0.03 kg
Gross Weight	0.2 kg
Cubic metre	0.003483 M3
GTIN-13 Number	5705022001015
GTIN-14 Number (Box quantity)	15705028001023
Customs Tariff Number	96039099

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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
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

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)	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.

