

# Pipe Brush w/handle, one piece

3.5", Medium/stiff, Purple



Item Number: 5381908



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 bristles, this brush delivers excellent cleaning results.

## General Information

Bristle stiffness	Medium/stiff
Color	Purple
Material	Polypropylene, Polyester (PBT), Stainless Steel (AISI 304)
UNSPSC Code	27113002
Country of Origin	Denmark

## Product Dimensions

Visible bristle length	1.3 "
Product diameter	3.5 "
Product Length/Depth	16.9 "
Product Width	3.5 "
Product Height	3.5 "
Net Weight	0.3748 lbs

## 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	24 "
Box Width	11.4 "
Box Height	7.9 "
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.02 lbs
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.05 lbs
Total Tare Weight	0.07 lbs
Gross Weight	0.4409 lbs
Cubic Feet	0.1231 ft3
GTIN-13 Number	5705022017290
GTIN-14 Number (Box quantity)	15705028017307
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
Meets the 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)	249.8 °F
Max. cleaning temperature (Dishwasher)	199.4 °F
Max usage temperature (food contact)	176 °F
Max usage temperature (non food contact)	212 °F
Min. usage temperature	-4 °F
Max. drying temperature	212 °F
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH

New equipment should be cleaned, disinfected, sterilized, 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 32 °Fahrenheit.

