

53703

# Tube Brush, 510 mm, Medium, Blue



This is the largest diameter of the tube cleaners. It is widely used to clean pipes, tap outlets and narrow spaces between machine parts. The filaments are attached to a twisted stainless steel rod which makes chemical resistant and strong.

# Technical Data

|   |   |
|---|---|
| Item Number   | 53703   |
| Visible bristle length  | 27 mm   |
| Material  | Polypropylene<br>Polyester<br>Stainless Steel |
| Suitable for Food Contact (EU 1935/2004), DoC <sup>1</sup>                      | Yes   |
| Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes   |
| FDA compliant raw material (CFR 21)   | Yes   |
| Meets the REACH Regulation (EC) No. 1907/2006                                   | Yes   |
| Use of Phthalates (e.g. Bisphenol A)  | No  |
| Is Halal compliant  | Yes   |
| Box Quantity  | 15 Pcs.                                       |
| Quantity per Pallet (80 x 120 x 200 cm)   | 840 Pcs                                       |
| Quantity Per Layer (Pallet)   | 60 Pcs.                                       |
| Box Length  | 580 mm  |
| Box Width   | 385 mm  |
| Box Height  | 130 mm  |
| Product Diameter  | 60 mm   |
| Length  | 510 mm  |
| Width   | 65 mm   |
| Height  | 60 mm   |
| Gross Weight  | 0,128 kg                                      |
| Net Weight  | 0,098 kg                                      |
| Cubik metre   | 0,0022 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  | -20 °C  |
| Min. pH-value in usage concentration  | 2 pH  |
| Max. pH-value in Usage Concentration  | 10,5 pH                                       |
| Gtin-13 Number  | 5705020537035                                 |
| GTIN-14 Number (Box quantity)   | 15705020537032                                |
| Commodity Code  | 96039099                                      |
| 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.

1. See Declaration of Compliance for further details on food contact