Item number: 53564

Tube Brush f/flexible handle 53515 or 53525, Ø60 mm, 200 mm, Medium, Red





Brush for flexible handle, 53515 and 53525 Suitable for cleaning pipes in dairies, breweries and the fishing industry.

Technical data

GTIN-14 Number Commodity Code Suitable for Food Contact (EU 1935/2004), DoC FDA compliant raw material (CFR 21) Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice Use of Phthalates (e.g. Bisphenol A) Is Halal compliant Bristle Description Visible bristle length Material	05020535649 96039099 Yes Yes No
Suitable for Food Contact (EU 1935/2004), DoC FDA compliant raw material (CFR 21) Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice Use of Phthalates (e.g. Bisphenol A) Is Halal compliant Bristle Description Visible bristle length	Yes Yes Yes No
FDA compliant raw material (CFR 21) Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice Use of Phthalates (e.g. Bisphenol A) Is Halal compliant Bristle Description Visible bristle length	Yes Yes No
Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice Use of Phthalates (e.g. Bisphenol A) Is Halal compliant Bristle Description Visible bristle length	Yes
Manufacturing Practice Use of Phthalates (e.g. Bisphenol A) Is Halal compliant Bristle Description Visible bristle length	No
Is Halal compliant Bristle Description Visible bristle length	
Bristle Description Visible bristle length	Yes
Visible bristle length Polypropylene Polyes	
Polypropylene Polye	Medium
Material Polypropylene, Polyes	28 mm
	ster, Stainless Steel
Colour	Red
Box Quantity	12 Pcs.
Quantity per Pallet (80 x 120 x 200 cm)	1248 Pcs
Box Length	385 mm
Box Width	290 mm
Box Height	130 mm
Product Diameter	60 mm
Length	200 mm
Width	65 mm
Height	60 mm
Gross Weight	0.074 kg
Net Weight	0.05 kg
Cubik metre	0.000845 M
Country of origin	Denmark
Max cleaning temperature (Autoclave)	121 °Celsius
Max. cleaning temperature (Dishwasher)	93 °Celsius
Max. usage temperature (for food contact)	40 °Celsius
Max usage temperature (non food contact)	80 °Celsius
Min. usage temperature	-20 °Celsius
Min. pH-value in usage concentration	2
Max. pH-value in Usage Concentration	10.5

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.		