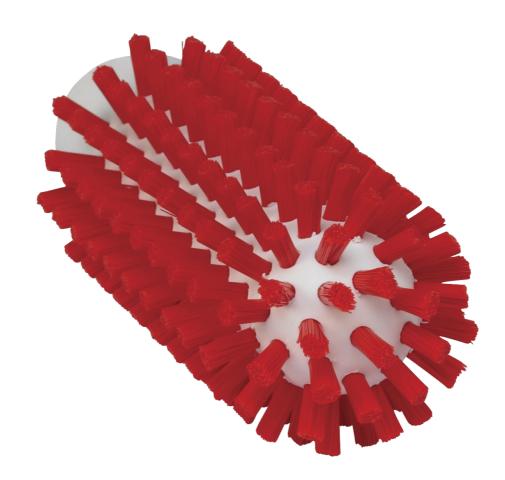
## Pipe Cleaning Brush f/handle, Ø50 mm, Hard, Red





Easily clean pipes and tubes on appliances such as fish-sorting machines and meat mincers with this versatile Pipe Cleaning Brush. Can be used with any Vikan handle.

## **Technical Data**

| Item Number   | 5380504   |
|---|---|
| Visible bristle length  | 10 mm   |
| Material  | Polypropylene<br>Polyester<br>Stainless Steel (AISI<br>304) |
| Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>             | Yes   |
| Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes   |
| FDA compliant raw material (CFR 21)   | Yes   |
| Complies with UK 2019 No. 704 on food contact materials                         | Yes   |
| Meets the REACH Regulation (EC) No. 1907/2006                                   | Yes   |
| Use of phthalates and bisphenol A   | No  |
| Is Halal and Kosher compliant   | Yes   |
| Box Quantity  | 10 Pcs.   |
| Quantity per Pallet (80 x 120 x 200 cm)   | 2400 Pcs  |
| Quantity Per Layer (Pallet)   | 240 Pcs.  |
| Product Diameter  | 50 mm   |
| Length  | 140 mm  |
| Width   | 50 mm   |
| Net Weight  | 0.11 kg   |
| Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE)                | 0.0027 kg   |
| Weight cardboard  | 0.018 kg  |
| Tare total  | 0.0207 kg   |
| Gross Weight  | 0.13 kg   |
| 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 <sup>3</sup>   | -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  | 5705025380452   |
| GTIN-14 Number (Box quantity)   | 15705025380459  |
| Customs Tariff No.  | 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.

3. Do not store the product below  $0^{\circ}$  Celsius.