

53763

Tube Brush, Ø20 mm, 500 mm, Medium, Blue



Effectively clean bottles, tubes and hard-to-reach surfaces such as gaps and crevices on machinery and conveyor belts with this handy Tube Brush.

Technical Data

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| Item Number | 53763 |
| Visible bristle length | 8 mm |
| Material | Polypropylene Polyester Stainless Steel (AISI 304) |
| Complies with (EC) 1935/2004 on food contact materials¹ | 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 |
| Design Registration No. | EU 002175075-1-2, GB 90021750750001-0002 |
| Box Quantity | 15 Pcs. |
| Quantity per Pallet (80 x 120 x 180-200 cm) | 2700 Pcs |
| Quantity Per Layer (Pallet) | 150 Pcs. |
| Product Diameter | 20 mm |
| Length | 500 mm |
| Width | 25 mm |
| Height | 25 mm |
| Net Weight | 0.08 kg |
| Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE)) | 0.009 kg |
| Weight cardboard (Recycling symbol "20" PAP) | 0.029 kg |
| Tare total | 0.038 kg |
| Gross Weight | 0.11 kg |
| Cubik metre | 0.000313 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 temperature³ | -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 | 5705020537639 |

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| GTIN-14 Number (Box quantity) | 15705020537636 |
| 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.

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