

53635

# Tube Brush, Ø9 mm, 370 mm, Medium, White



Easily clean tubes, valves and other hard-to-reach surfaces on machinery and equipment with this narrow Tube Brush, featuring a versatile flexible head.

# Technical Data

Item Number	53635
Bristle stiffness	Medium
Visible bristle length	3.5 mm
Material	Polypropylene Polyester (PBT) Stainless Steel (AISI 304)
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 I CFR 21 <sup>1</sup>	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Complies with REACH Regulation (EC) No. 1907/2006	Yes
Complies with California Proposition 65	Yes
Complies with Halal and Kosher	Yes
PFAS, Phthalates and BPA intentionally added	No
Design Registration No.	EU 002175075-1-2, GB 90021750750001-0002
Box Quantity	15 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	2400 Pcs
Quantity Per Layer (Pallet)	150 Pcs.
Box Length	400 mm
Box Width	225 mm
Box Height	105 mm
Product Diameter	9 mm
Product Length/Depth	370 mm
Product Width	23 mm
Product Height	23 mm
Net Weight	0.04 kg
Weight bag (Recycling Symbol "4") LDPE ≥ PCR 30%	0.0068 kg
Weight cardboard (Recycling symbol "20" PAP)	0.0214 kg
Tare total	0.0282 kg
Gross Weight	0.07 kg
Cubic metre	0.000196 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 <sup>3</sup>	-20 °C

<b>Max. drying temperature</b>	100 °C
<b>Min. pH-value in usage concentration</b>	2 pH
<b>Max. pH-value in Usage Concentration</b>	10.5 pH
<b>GTIN-13 Number</b>	5705020536359
<b>GTIN-14 Number (Box quantity)</b>	15705020536356
<b>Customs Tariff Number</b>	96039099
<b>Country of Origin</b>	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