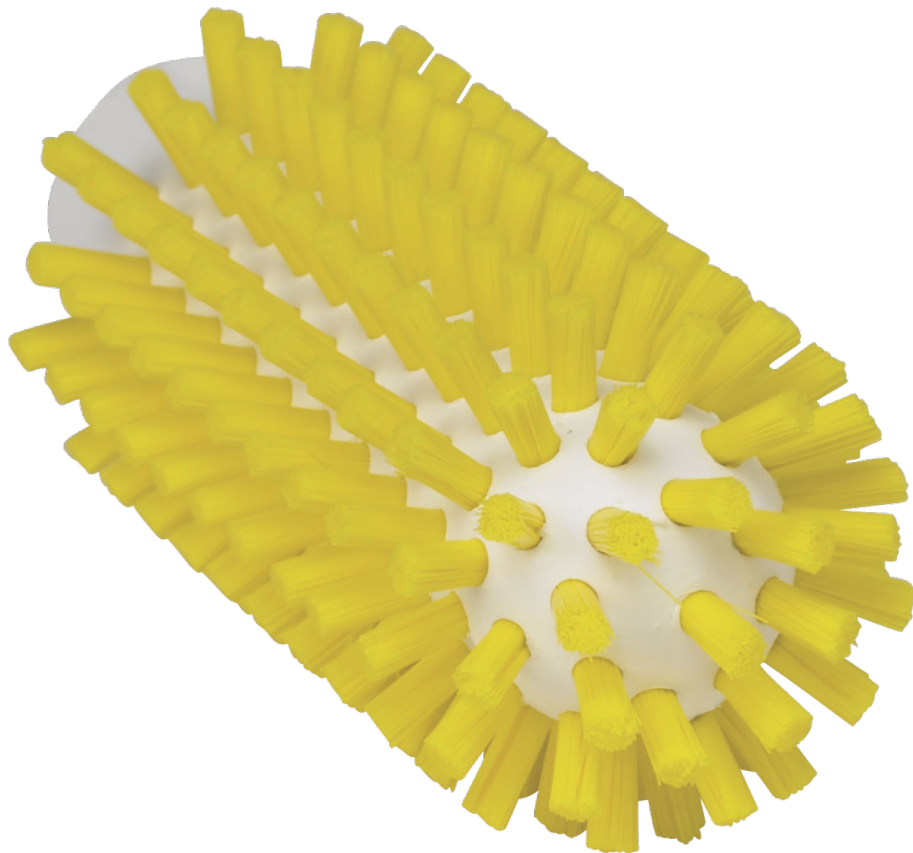


5380506



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



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	5380506
Bristle stiffness	Hard
Visible bristle length	10 mm
Connection	Threaded
Material	Polypropylene Polyester (PBT) Stainless Steel (AISI 304L)
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
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	2800 Pcs
Quantity Per Layer (Pallet)	200 Pcs.
Box Length	290 mm
Box Width	155 mm
Box Height	110 mm
Product Diameter	50 mm
Product Length/Depth	140 mm
Product Width	50 mm
Net Weight	0.11 kg
Weight bag (Recycling Symbol "4") LDPE ≥ PCR 30%	0.0027 kg
Weight cardboard (Recycling symbol "20" PAP)	0.018 kg
Total Tare Weight	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

<b>GTIN-13 Number</b>	5705025380650
<b>GTIN-14 Number (Box quantity)</b>	15705025380657
<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.

3. Do not store the product below 0° Celsius.