Flexible extension handle f/53515, Ø5 mm, 812 mm





Easily clean the inside of long feeder tubes with this extension to the Flexible Rod (53515). Add as many extension rods as required to reach inside feeder tubes of any length. For use with tube cleaners (5354x, 5356x, 5365x, 5368x, 5391x, 5394x and 5396x).

Technical Data

| Material | Stainless Steel (AISI 303) Stainless Steel (AISI 304) |
|---|---|
| Complies with (EC) 1935/2004 on food contact materials ¹ | Yes |
| Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| Complies with FDA RegulationI CFR 21 ¹ | 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 180-200 cm) | 1500 Pcs |
| Quantity Per Layer (Pallet) | 40 Pcs. |
| Box Length | 835 mm |
| Box Width | 145 mm |
| Box Height | 65 mm |
| Product Diameter | 5 mm |
| Product Length/Depth | 812 mm |
| Product Width | 5 mm |
| Product Height | 5 mm |
| Net Weight | 0.1 kg |
| Weight cardboard (Recycling symbol "20" PAP) | 0.027 kg |
| Tare total | 0.027 kg |
| Gross Weight | 0.13 kg |
| Cubic metre | 2E-05 M3 |
| Recommended sterilisation temperature (Autoclave) | 121 °C |
| Max. cleaning temperature (Dishwasher) | 93 °C |
| Max usage temperature (food contact) | 100 °C |
| Max usage temperature (non food contact) | 100 °C |
| Min. usage temperature³ | 5 °C |
| Max. drying temperature | 120 °C |
| GTIN-13 Number | 5705020053467 |
| GTIN-14 Number (Box quantity) | 15705020053464 |
| Customs Tariff Number | 72230091 |
| 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
- 3. Do not store the product below 0° Celsius.