

5380903



Pipe Cleaning Brush f/handle, Ø90 mm, Medium, Blue



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

Technical Data

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|---|---|
| Item Number | 5380903 |
| Bristle stiffness | Medium |
| Visible bristle length | 30 mm |
| Connection | Threaded |
| Material | Polypropylene Polyester (PBT) Stainless Steel (AISI 304L) |
| 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 Regulationl 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 approx.180 cm) | 960 Pcs |
| Quantity Per Layer (Pallet) | 96 Pcs. |
| Box Length/Depth | 380 mm |
| Box Width | 290 mm |
| Box Height | 175 mm |
| Product Diameter | 90 mm |
| Product Length/Depth | 160 mm |
| Product Width | 90 mm |
| Product Height | 90 mm |
| Net Weight | 0.14 kg |
| Weight bag (Recycling Symbol "4") | 0.0063 kg |
| Weight cardboard (Recycling symbol "20" PAP) | 0.0283 kg |
| Total Tare Weight | 0.0346 kg |
| Gross Weight | 0.17 kg |
| Cubic metre | 0.001296 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) | 100 °C |
| Min. usage temperature ³ | -20 °C |
| Max. drying temperature | 100 °C |

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|---|----------------|
| Min. pH-value in usage concentration | 2 pH |
| Max. pH-value in Usage Concentration | 10.5 pH |
| GTIN-13 Number | 5705025380391 |
| GTIN-14 Number (Box quantity) | 15705025380398 |
| Customs Tariff Number | 96039099 |
| Country of Origin ISO Code | DK |
| 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° Celsius.