

53652



Tube Brush f/flexible handle
53515 or 53525, Ø20 mm,
200 mm, Medium, Green



This versatile Tube Brush is designed for cleaning pipes found in dairies, breweries and the fishing industry. Can be used with Vikan flexible handles 53515 and 53525.

Technical Data

| | |
|--|--|
| Item Number | 53652 |
| Bristle stiffness | Medium |
| Material | Polyester (PBT) Stainless Steel (AISI 303Cu) Stainless Steel (AISI 304) |
| Complies with (EC) 1935/2004 on food contact materials¹ | Yes |
| Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| Complies with FDA Regulation I CFR 21¹ | 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) | 4400 Pcs |
| Quantity Per Layer (Pallet) | 220 Pcs. |
| Box Length | 280 mm |
| Box Width | 125 mm |
| Box Height | 80 mm |
| Product Diameter | 20 mm |
| Product Length/Depth | 200 mm |
| Product Width | 20 mm |
| Product Height | 20 mm |
| Net Weight | 0.03 kg |
| Weight bag (Recycling Symbol "4") LDPE ≥ PCR 30% | 0.0037 kg |
| Weight cardboard (Recycling symbol "20" PAP) | 0.007 kg |
| Tare total | 0.0107 kg |
| Gross Weight | 0.04 kg |
| Cubic metre | 8E-05 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 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 | 5705020536526 |
| GTIN-14 Number (Box quantity) | 15705020536523 |
| Customs Tariff Number | 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
3. Do not store the product below 0° Celsius.