

53543



Tube Brush f/flexible handle
53515 or 53525, Ø12 mm,
200 mm, Medium, Blue



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	53543
Bristle stiffness	Medium
Visible bristle length	5 mm
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 Regulationl 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)	3960 Pcs
Quantity Per Layer (Pallet)	220 Pcs.
Box Length	280 mm
Box Width	125 mm
Box Height	80 mm
Product Diameter	12 mm
Product Length/Depth	200 mm
Product Width	12 mm
Product Height	12 mm
Net Weight	0.02 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	0.03 kg
Cubic metre	2.9E-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	5705020535437
GTIN-14 Number (Box quantity)	15705020535434
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.