

53752

Tube Brush, Ø10 mm, 500 mm, Hard, Green



Effectively clean bottles, tubes and hard-to-reach surfaces such as gaps and crevices on machinery and conveyor belts with this handy Tube Brush.

Technical Data

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| Item Number | 53752 |
| Bristle stiffness | Hard |
| Visible bristle length | 3 mm |
| Material | Polypropylene Polyester (PBT) 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 |
| Design Registration No. | EU 002175075-1-2, GB 90021750750001-0002 |
| Box Quantity | 15 Pcs. |
| Quantity per Pallet (80 x 120 x 180-200 cm) | 2550 Pcs. |
| Quantity Per Layer (Pallet) | 150 Pcs. |
| Box Length | 525 mm |
| Box Width | 150 mm |
| Box Height | 105 mm |
| Product Diameter | 10 mm |
| Length/Depth | 500 mm |
| Width | 22 mm |
| Height | 22 mm |
| Net Weight | 0.07 kg |
| Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE)) | 0.009 kg |
| Weight cardboard (Recycling symbol "20" PAP) | 0.008 kg |
| Tare total | 0.017 kg |
| Gross Weight | 0.09 kg |
| Cubic metre | 0.000242 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) | 80 °C |

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|---|----------------|
| 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 | 5705020537523 |
| GTIN-14 Number (Box quantity) | 15705020537520 |
| Customs Tariff No. | 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