

53792

# Tube Brush, Ø50 mm, 500 mm, Medium, Green



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

# Technical Data

|   |  |
|---|--|
| Item Number   | 53792  |
| Visible bristle length  | 23 mm  |
| Material  | Polypropylene<br>Polyester<br>Stainless Steel (AISI 304) |
| Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>             | Yes  |
| Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes  |
| FDA compliant raw material (CFR 21)   | Yes  |
| Complies with UK 2019 No. 704 on food contact materials                         | Yes  |
| Meets the REACH Regulation (EC) No. 1907/2006                                   | Yes  |
| Use of phthalates and bisphenol A   | No   |
| Is Halal and Kosher compliant   | Yes  |
| Design Registration No.   | EU 002175075-1-2   |
| Box Quantity  | 15 Pcs.  |
| Quantity per Pallet (80 x 120 x 200 cm)   | 1260 Pcs   |
| Quantity Per Layer (Pallet)   | 60 Pcs.  |
| Product Diameter  | 50 mm  |
| Length  | 500 mm   |
| Width   | 50 mm  |
| Height  | 50 mm  |
| Net Weight  | 0.09 kg  |
| Weight cardboard  | 0.02 kg  |
| Tare total  | 0.02 kg  |
| Gross Weight  | 0.11 kg  |
| Cubik metre   | 0.00125 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  |
| Min. usage temperature <sup>3</sup>   | -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  | 5705020537929  |
| GTIN-14 Number (Box quantity)   | 15705020537926   |
| Customs Tariff No.  | 96039099   |

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