

Item number: 5380503

# Pipe Cleaning Brush f/handle, Ø50 mm, Stiff, Blue



Fits all Vikan-handles. Tube cleaner is effective for cleaning of various kinds of tubes. Suitable for cleaning of e.g. sorting machines in the fishing industry or meat mincers in a butchery shop.

# Technical data

|   |   |
|---|---|
| Gtin-13 Number  | 5705025380353                             |
| GTIN-14 Number  | 15705025380350                            |
| Commodity Code  | 96039099                                  |
| Suitable for Food Contact (EU 1935/2004), DoC                                   | Yes                                       |
| FDA compliant raw material (CFR 21)   | Yes                                       |
| Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes                                       |
| Use of Phthalates (e.g. Bisphenol A)  | No  |
| Is Halal compliant  | Yes                                       |
| Filament Description  | Stiff                                     |
| Visible filament length   | 10 mm                                     |
| Material  | Polypropylene, Polyester, Stainless Steel |
| Colour  | Blue                                      |
| Box Quantity  | 15 Pcs.                                   |
| Quantity per Pallet (80 x 120 x 200 cm)   | 2400 Pcs                                  |
| Box Length  | 295 mm                                    |
| Box Width   | 190 mm                                    |
| Box Height  | 175 mm                                    |
| Product Diameter  | 50 mm                                     |
| Length  | 140 mm                                    |
| Width   | 50 mm                                     |
| Gross Weight  | 0.117 kg                                  |
| Net Weight  | 0.106 kg                                  |
| Country of origin   | Denmark                                   |
| Max cleaning temperature (Autoclave)  | 121 °Celsius                              |
| Max. cleaning temperature (Dishwasher)  | 93 °Celsius                               |
| Max. usage temperature (for food contact)                                       | 40 °Celsius                               |
| Max usage temperature (non food contact)  | 80 °Celsius                               |
| Min. usage temperature  | -20 °Celsius                              |
| Min. pH-value in usage concentration  | 2   |
| Max. pH-value in Usage Concentration  | 10.5                                      |

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.