

Flexible handle, Nylon

Ø0.2", 59.3", White



Item Number: 53525

This flexible Nylon Handle makes it easy to clean inside long curved feeder pipes. Can be used with 5354x, 5356x, 5365x, 5368x and 5391x tube cleaners.

General Information

Color	White
Material	Polypropylene, Stainless Steel (AISI 303Cu), POM
Country of Origin ISO Code	DK
Country of Origin	Denmark

Product Dimensions

Product Length/Depth	1505 mm
Product Width	6 mm
Product Height	6 mm
Net Weight	0.08 kg

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	400 Pcs.
Quantity Per Layer (Pallet)	40 Pcs.
Box Length/Depth	1610 mm
Box Width	160 mm
Box Height	70 mm
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.04 kg
Total Tare Weight	0.04 kg
Gross Weight	0.12 kg
Cubic metre	5.4E-05 M3
GTIN-13 Number	5705020053528
GTIN-14 Number (Box quantity)	15705020053525
Customs Tariff Number	39241000

Compliance & Standard Details

Complies with (EC) 1935/2004 on food contact materials ¹	Yes
---------------------------------------------------------------------	-----

Item Number: 53525

Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation CFR 21 ¹	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Meets the REACH Regulation (EC) No. 1907/2006	Yes
Complies with California Proposition 65	No
Complies with Halal and Kosher	Yes
PFAS intentionally added	No

Technical Data

Product Diameter	6 mm
------------------	------

Usage Limits

Recommended sterilisation temperature (Autoclave)	121 °F
Max. cleaning temperature (Dishwasher)	93 °C
Max. usage temperature (for food contact)	100 °C
Max usage temperature (non food contact)	100 °C
Min. usage temperature ³	-20 °C
Max. drying temperature	100 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH

New equipment should be cleaned, disinfected, sterilized, 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 32 °Fahrenheit.

