

Tube Brush

2", 19.7", Medium, Yellow



Item Number: 53796

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

General Information

Color	Yellow
Material	Polypropylene, Polyester (PBT), Stainless Steel (AISI 304Cu)
UNSPSC Code	27113002
Country of Origin ISO Code	DK
Country of Origin	Denmark

Product Dimensions

Product Length/Depth	500 mm
Product Width	50 mm
Product Height	50 mm
Net Weight	0.09 kg

Packaging & Shipping Details

Box Quantity	15 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	1260 Pcs.
Quantity Per Layer (Pallet)	60 Pcs.
Box Length/Depth	520 mm
Box Width	230 mm
Box Height	150 mm
Plastic Packaging (Recycling Symbol "4") per pcs.	0.009 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.02 kg
Total Tare Weight	0.029 kg
Gross Weight	0.12 kg
Cubic metre	0.00125 M3
GTIN-13 Number	5705020537967
GTIN-14 Number (Box quantity)	15705020537964
Customs Tariff Number	96039099

Compliance & Standard Details

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Complies with (EC) 1935/2004 on food contact materials ¹	Yes
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	Yes
Complies with Halal and Kosher	Yes
PFAS intentionally added	No

Technical Data

Bristle stiffness	Medium
Visible bristle length	23 mm
Handle/Grip Length	130 mm
Handle/Grip Length	5.12 "
Product Diameter	50 mm

Usage Limits

Recommended sterilisation temperature (Autoclave)	121 °F
Max. cleaning temperature (Dishwasher)	93 °C
Max. usage temperature (for food contact)	80 °C
Max usage temperature (non food contact)	80 °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

Design & Patent Registration Details

Design Registration No.	EU 002175075-1-2, GB 90021750750001-0002
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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