

Pipe Cleaning Brush f/handle

4.1", Medium, White



Item Number: 53801035

Easily clean pipes and tubes on appliances such as meat mincers with this versatile Pipe Cleaning Brush. Can be used with any Vikan handle.

General Information

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

Product Dimensions

Product Length/Depth	170 mm
Product Width	100 mm
Product Height	100 mm
Net Weight	0.16 kg

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	576 Pcs.
Quantity Per Layer (Pallet)	60 Pcs.
Box Length/Depth	415 mm
Box Width	300 mm
Box Height	210 mm
Plastic Packaging (Recycling Symbol "4") per pcs.	0.0063 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.028 kg
Total Tare Weight	0.0343 kg
Gross Weight	0.19 kg
Cubic metre	0.0017 M3
GTIN-13 Number	5705025380100
GTIN-14 Number (Box quantity)	15705025380107
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	37 mm
Connection	Euro Threaded
Product Diameter	103 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)	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.

3. Do not store the product below 32 °Fahrenheit.