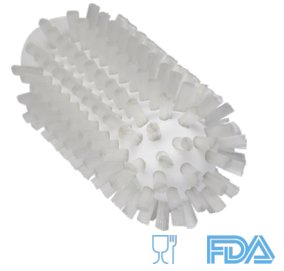


Pipe Cleaning Brush f/handle

Ø50 mm, Hard, White



Item Number: 5380505

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

General Information

Colour	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	140 mm
Product Width	50 mm
Net Weight	0.11 kg

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	2800 Pcs
Quantity Per Layer (Pallet)	200 Pcs.
Box Length/Depth	290 mm
Box Width	155 mm
Box Height	110 mm
Plastic Packaging (Recycling Symbol "4") per pcs.	0.0027 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.018 kg
Total Tare Weight	0.0207 kg
Gross Weight	0.13 kg
GTIN-13 Number	5705025380506
GTIN-14 Number (Box quantity)	15705025380503
Customs Tariff Number	96039099

Compliance & Standard Details

Complies with (EC) 1935/2004 on food contact materials ¹	Yes
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Item Number: 5380505

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
Complies with 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	Hard
Visible bristle length	10 mm
Connection	Euro Threaded
Product Diameter	50 mm

Usage Limits

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)	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, 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.
3. Do not store the product below 0° Celsius.