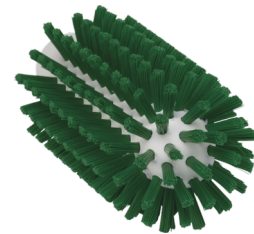


# Pipe Cleaning Brush f/handle

Ø63 mm, Hard, Green



**Item Number: 5380632**

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

<b>Colour</b>	Green
<b>Material</b>	Polypropylene, Polyester (PBT), Stainless Steel (AISI 304L)
<b>UNSPSC Code</b>	27113002
<b>Country of Origin</b>	Denmark

## Product Dimensions

<b>Product Length/Depth</b>	145 mm
<b>Product Width</b>	65 mm
<b>Net Weight</b>	0.12 kg

## Packaging & Shipping Details

<b>Box Quantity</b>	10 Pcs.
<b>Quantity per Pallet (80 x 120 x approx.180 cm)</b>	1440 Pcs.
<b>Quantity Per Layer (Pallet)</b>	160 Pcs.
<b>Box Length/Depth</b>	290 mm
<b>Box Width</b>	195 mm
<b>Box Height</b>	175 mm
<b>Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.</b>	0.0027 kg
<b>Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.</b>	0.015 kg
<b>Total Tare Weight</b>	0.0177 kg
<b>Gross Weight</b>	0.14 kg
<b>GTIN-13 Number</b>	5705025380261
<b>GTIN-14 Number (Box quantity)</b>	15705025380268
<b>Customs Tariff Number</b>	96039099

## Compliance & Standard Details

<b>Complies with (EC) 1935/2004 on food contact materials<sup>1</sup></b>	Yes
<b>Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice</b>	Yes

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Complies with FDA Regulation CFR 21 <sup>1</sup>	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	11 mm
Connection	Euro Threaded
Product Diameter	63 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 <sup>3</sup>	-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.