

# Pipe Brush w/handle, one piece

3.5", Medium/stiff, Purple



Item Number: 5381908



Effectively remove stubborn dirt and food deposits from pipework with this robust, one-piece Pipe Brush. With no joint between the handle and brush head and extra-stiff bristles, this brush delivers excellent cleaning results.

## General Information

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

## Product Dimensions

|                      |         |
|----------------------|---------|
| Product Length/Depth | 430 mm  |
| Product Width        | 90 mm   |
| Product Height       | 90 mm   |
| Net Weight           | 0.17 kg |

## Packaging & Shipping Details

|                                                          |                |
|----------------------------------------------------------|----------------|
| Box Quantity                                             | 10 Pcs.        |
| Quantity per Pallet (80 x 120 x approx.180 cm)           | 480 Pcs.       |
| Quantity Per Layer (Pallet)                              | 60 Pcs.        |
| Box Length/Depth                                         | 600 mm         |
| Box Width                                                | 295 mm         |
| Box Height                                               | 210 mm         |
| Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.   | 0.0085 kg      |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0.0215 kg      |
| Total Tare Weight                                        | 0.03 kg        |
| Gross Weight                                             | 0.2 kg         |
| Cubic metre                                              | 0.003483 M3    |
| GTIN-13 Number                                           | 5705022017290  |
| GTIN-14 Number (Box quantity)                            | 15705028017307 |
| Customs Tariff Number                                    | 96039099       |

## Compliance & Standard Details

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|                                                                         |     |
|-------------------------------------------------------------------------|-----|
| Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>     | Yes |
| Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| Complies with FDA Regulation CFR 21 <sup>1</sup>                        | 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/stiff |
| Visible bristle length | 32 mm        |
| Product Diameter       | 90 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 <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, 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.