

53653

Tube Brush f/flexible handle,  
Ø20 mm, 200 mm, Medium,  
Blue



This versatile Tube Brush is designed for cleaning pipes found in dairies, breweries and the fishing industry. Can be used with Vikan flexible handles 53515 and 53525.

# Technical Data

<b>Item Number</b>	53653
<b>Material</b>	Polypropylene Polyester Stainless Steel (AISI 304)
<b>Complies with (EC) 1935/2004 on food contact materials<sup>1</sup></b>	Yes
<b>Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice</b>	Yes
<b>FDA compliant raw material (CFR 21)</b>	Yes
<b>Complies with UK 2019 No. 704 on food contact materials</b>	Yes
<b>Meets the REACH Regulation (EC) No. 1907/2006</b>	Yes
<b>Use of phthalates and bisphenol A</b>	No
<b>Is Halal and Kosher compliant</b>	Yes
<b>Box Quantity</b>	10 Pcs.
<b>Quantity per Pallet (80 x 120 x 200 cm)</b>	5060 Pcs.
<b>Quantity Per Layer (Pallet)</b>	240 Pcs.
<b>Box Length</b>	280 mm
<b>Box Width</b>	125 mm
<b>Box Height</b>	80 mm
<b>Product Diameter</b>	20 mm
<b>Length/Depth</b>	200 mm
<b>Width</b>	20 mm
<b>Height</b>	20 mm
<b>Net Weight</b>	0,03 kg
<b>Weight bag</b>	0,0037 kg
<b>Weight cardboard</b>	0,007 kg
<b>Tare total</b>	0,0107 kg
<b>Gross Weight</b>	0,04 kg
<b>Cubik metre</b>	8E-05 M3
<b>Recommended sterilisation temperature (Autoclave)</b>	121 °C
<b>Max. cleaning temperature (Dishwasher)</b>	93 °C
<b>Max. usage temperature (for food contact)</b>	80 °C
<b>Max usage temperature (non food contact)</b>	100 °C
<b>Min. usage temperature<sup>3</sup></b>	-20 °C
<b>Max. drying temperature</b>	100 °C
<b>Min. pH-value in usage concentration</b>	2 pH
<b>Max. pH-value in Usage Concentration</b>	10,5 pH
<b>GTIN-13 Number</b>	5705020536533

<b>GTIN-14 Number (Box quantity)</b>	15705020536530
<b>Customs Tariff No.</b>	96039099
<b>Country of origin</b>	Denmark

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.

1. See Declaration of Compliance for further details on food contact
3. Do not store the product below 0° Celsius.