Tube Brush, Ø60 mm, 500 mm, Medium, Blue





Effectively clean bottles, tubes and hard-to-reach surfaces such as gaps and crevices on machinery and conveyer belts with this handy Tube Brush.

Technical Data

| Visible bristle length Material | Polypropylene Polyester Stainless Steel (AISI 304) |
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| Material | Polyester Stainless Steel (AISI 304) |
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| Complies with (EC) 1935/2004 on food contact materials ¹ | 103 |
| Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| FDA compliant raw material (CFR 21) | Yes |
| Complies with UK 2019 No. 704 on food contact materials | Yes |
| Meets the REACH Regulation (EC) No. 1907/2006 | Yes |
| Use of phthalates and bisphenol A | No |
| Is Halal and Kosher compliant | Yes |
| Design Registration No. | EU 002175075-1-2 |
| Box Quantity | 15 Pcs. |
| Quantity per Pallet (80 x 120 x 200 cm) | 840 Pcs. |
| Quantity Per Layer (Pallet) | 60 Pcs. |
| Box Length | 515 mm |
| Box Width | 295 mm |
| Box Height | 210 mm |
| Product Diameter | 60 mm |
| Length/Depth | 500 mm |
| Width | 65 mm |
| Height | 60 mm |
| Net Weight | 0,1 kg |
| Weight cardboard | 0,0302 kg |
| Tare total | 0,0302 kg |
| Gross Weight | 0,13 kg |
| Cubik metre | 0,00195 M3 |
| Recommended sterilisation temperature (Autoclave) | 121 °C |
| Max. cleaning temperature (Dishwasher) | 93 °C |
| Max. usage temperature (for food contact) | 80 °C |
| Max usage temperature (non food contact) | 80 °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 |

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| Country of origin | Denmark |
|-------------------------------|----------------|
| Customs Tariff No. | 96039099 |
| GTIN-14 Number (Box quantity) | 15705020537032 |
| GTIN-13 Number | 5705020537035 |

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

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