5380773

Pipe Cleaning Brush f/handle, Ø77 mm, Medium, Blue





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.

Technical Data

Visible bristle length Material Complies with (EC) 1935/2004 on food contact materials ¹ Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice FDA compliant raw material (CFR 21)	24 mm Polypropylene Polyester Stainless Steel (AISI 304) Yes Yes Yes Yes No Yes 10 Pcs.
Complies with (EC) 1935/2004 on food contact materials ¹ Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice	Polyester Stainless Steel (AISI 304) Yes Yes Yes Yes No Yes
Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes Yes Yes Yes No Yes
Manufacturing Practice	Yes Yes Yes No Yes
EDA compliant raw material (CEP 21)	Yes Yes No Yes
Ton compliant raw matchal (CER 21)	Yes No Yes
Complies with UK 2019 No. 704 on food contact materials	No Yes
Meets the REACH Regulation (EC) No. 1907/2006	Yes
Use of phthalates and bisphenol A	
Is Halal and Kosher compliant	10 Pcs.
Box Quantity	
Quantity per Pallet (80 x 120 x 200 cm)	640 Pcs.
Quantity Per Layer (Pallet)	80 Pcs.
Box Length	380 mm
Box Width	290 mm
Box Height	180 mm
Product Diameter	77 mm
Length/Depth	155 mm
Width	80 mm
Net Weight	0,12 kg
Weight bag (LDPE - Recycling symbol "4")	0,0044 kg
Weight cardboard	0,02 kg
Tare total	0,0244 kg
Gross Weight	0,14 kg
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)	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
GTIN-13 Number	5705025380377
GTIN-14 Number (Box quantity)	15705025380374

Customs Tariff No.	96039099
Country of origin	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.

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