

53515

Flexible Handle, stainless  
steel, Ø5 mm, 755 mm,  
White



A flexible rod for cleaning curved pipes such as sight-glasses on large tanks and transfer hoses. Can be used with Vikan tube cleaner heads (5354x, 5356x, 5365x, 5368x and 5391x). Connected by a screw thread and can be extended in increments of 750 mm by attaching product no. 5346.

# Technical Data

<b>Item Number</b>	53515
<b>Material</b>	Stainless Steel (AISI 304) Polypropylene Stainless Steel (AISI 303)
<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>	1500 Pcs.
<b>Quantity Per Layer (Pallet)</b>	40 Pcs.
<b>Box Length</b>	845 mm
<b>Box Width</b>	185 mm
<b>Box Height</b>	85 mm
<b>Product Diameter</b>	5 mm
<b>Length/Depth</b>	755 mm
<b>Width</b>	5 mm
<b>Height</b>	5 mm
<b>Net Weight</b>	0.12 kg
<b>Weight cardboard</b>	0.03 kg
<b>Tare total</b>	0.03 kg
<b>Gross Weight</b>	0.15 kg
<b>Cubik metre</b>	1.9E-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>	100 °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>	120 °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>	5705020535154

<b>GTIN-14 Number (Box quantity)</b>	15705020535151
<b>Customs Tariff No.</b>	72230091
<b>Country of origin</b>	DK

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.