53963

Tube Brush f/flexible handle, Ø140 mm, 210 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**

| Item Number  | 53963   |
|--|---|
| Visible bristle length   | 100 mm  |
| Material   | Polypropylene<br>Polyester<br>Stainless Steel (AISI<br>304) |
| Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>                | Yes   |
| Produced according to EU Regulation 2023/2006/EC of Good<br>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   |
| Box Quantity   | 10 Pcs.   |
| Quantity Per Layer (Pallet)  | 0 Pcs.  |
| Box Length   | 0 mm  |
| Box Width  | 0 mm  |
| Box Height   | 0 mm  |
| Product Diameter   | 140 mm  |
| Length/Depth   | 210 mm  |
| Width  | 140 mm  |
| Height   | 140 mm  |
| Weight bag (Recycling Symbol "4" Low Density Polyethylene<br>(LDPE)                | 0.0129 kg   |
| Weight cardboard   | 0.05 kg   |
| Tare total   | 0.0629 kg   |
| Gross Weight   | 0.06 kg   |
| Cubik metre  | 0.004116 M3   |
| Recommended sterilisation temperature (Autoclave)                                  | 121 °C  |
| Max. cleaning temperature (Dishwasher)   | 93 °C   |
| Max. usage temperature (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   |
| GTIN-13 Number   | 5705022036932   |
| GTIN-14 Number (Box quantity)  | 15705028036940  |

| 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.

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