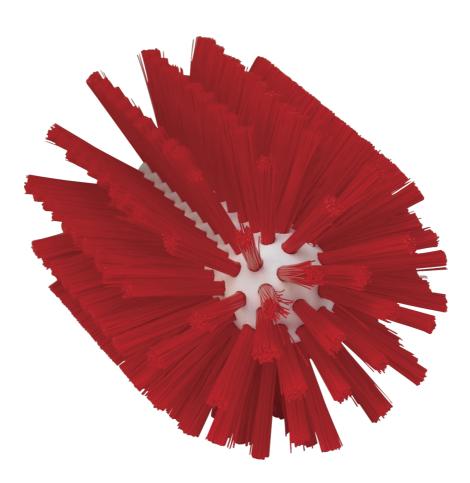
5380904

Pipe Cleaning Brush f/handle, Ø90 mm, Medium, Red







Easily clean pipes and tubes on appliances such as fish-sorting machines, with this versatile Pipe Cleaning Brush. Can be used with any Vikan handle.

Technical Data

Bristle stiffness Visible bristle length Connection Material	Medium 30 mm Threaded Polypropylene Polyester (PBT) Stainless Steel (AISI 304L) Yes Yes
Connection	Threaded Polypropylene Polyester (PBT) Stainless Steel (AISI 304L) Yes
	Polypropylene Polyester (PBT) Stainless Steel (AISI 304L) Yes
Material	(PBT) Stainless Steel (AISI 304L) Yes
Complies with (EC) 1935/2004 on food contact materials ¹	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	
Complies with FDA RegulationI CFR 21 ¹	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Complies with REACH Regulation (EC) No. 1907/2006	Yes
Complies with California Proposition 65	Yes
Complies with Halal and Kosher	Yes
PFAS, Phthalates and BPA intentionally added	No
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	960 Pcs
Quantity Per Layer (Pallet)	96 Pcs.
Box Length/Depth	380 mm
Box Width	290 mm
Box Height	175 mm
Product Diameter	90 mm
Product Length/Depth	160 mm
Product Width	90 mm
Product Height	90 mm
Net Weight	0.14 kg
Weight bag (Recycling Symbol "4")	0.0063 kg
Weight cardboard (Recycling symbol "20" PAP)	0.0283 kg
Total Tare Weight	0.0346 kg
Gross Weight	0.17 kg
Cubic metre	0.001296 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 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	5705025380490
GTIN-14 Number (Box quantity)	15705025380497
Customs Tariff Number	96039099
Country of Origin ISO Code	DK
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.