

53603

Tube Brush, Ø15 mm, 310 mm, Hard, Blue



Effectively clean bottles, tubes, kitchen drains and machinery with hard-to-reach surfaces such as conveyor belts with this handy Tube Brush.

Technical Data

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| Item Number | 53603 |
| Bristle stiffness | Hard |
| Visible bristle length | 6 mm |
| Material | Polypropylene Polyester (PBT) Stainless Steel (AISI 304) |
| Complies with (EC) 1935/2004 on food contact materials¹ | Yes |
| Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| Complies with FDA Regulation I CFR 21¹ | 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 |
| Design Registration No. | EU 002175075-1-2, GB 90021750750001-0002 |
| Box Quantity | 15 Pcs. |
| Quantity per Pallet (80 x 120 x 180-200 cm) | 1800 Pcs |
| Quantity Per Layer (Pallet) | 120 Pcs. |
| Box Length | 320 mm |
| Box Width | 285 mm |
| Box Height | 55 mm |
| Product Diameter | 15 mm |
| Product Length/Depth | 310 mm |
| Product Width | 22 mm |
| Product Height | 22 mm |
| Net Weight | 0.05 kg |
| Weight bag (Recycling Symbol "4") LDPE ≥ PCR 30% | 0.0037 kg |
| Weight cardboard (Recycling symbol "20" PAP) | 0.0093 kg |
| Tare total | 0.013 kg |
| Gross Weight | 0.06 kg |
| Cubic metre | 0.00015 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) | 80 °C |
| Min. usage temperature³ | -20 °C |

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|---|----------------|
| 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 | 5705020053603 |
| GTIN-14 Number (Box quantity) | 15705020053600 |
| 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