# Pipe Cleaning Brush f/handle

Ø63 mm, Hard, Blue



Item Number: 5380633

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.

## General Information

| | |
|---|---|
| **Bristle stiffness** | Hard |
| **Connection** | Euro Threaded |
| **Colour** | Blue |
| **Material** | Polypropylene, Polyester (PBT), Stainless Steel (AISI 304L) |
| **UNSPSC Code** | 47121808 |
| **Country of Origin** | Denmark |

## Product Dimensions

| | |
|---|---|
| **Visible bristle length** | 17 mm |
| **Product Diameter** | 63 mm |
| **Product Length/Depth** | 145 mm |
| **Product Width** | 65 mm |
| **Net Weight** | 0.12 kg |

## Packaging & Shipping Details

| | |
|---|---|
| **Box Quantity** | 10 Pcs. |
| **Quantity Per Layer (Pallet)** | 160 Pcs. |
| **Quantity per Pallet (80 x 120 x approx.180 cm)** | 1440 Pcs. |
| **Box Length/Depth** | 290 mm |
| **Box Width** | 195 mm |
| **Box Height** | 175 mm |
| **Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.** | 0.0027 kg |
| **Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.** | 0.015 kg |
| **Total Tare Weight** | 0.0177 kg |
| **Gross Weight** | 0.14 kg |
| **GTIN-13 Number** | 5705025380360 |
| **GTIN-14 Number (Box quantity)** | 15705025380367 |
| **Customs Tariff Number** | 96039099 |

## Compliance & Standard Details

## Item Number: 5380633

| | |
|---|---|
| **Complies with (EC) 1935/2004 on food contact materials[1]** | Yes |
| **Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice** | Yes |
| **Complies with FDA Regulation 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 intentionally added** | No |

# Usage Limits

| | |
|---|---|
| **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 |

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.