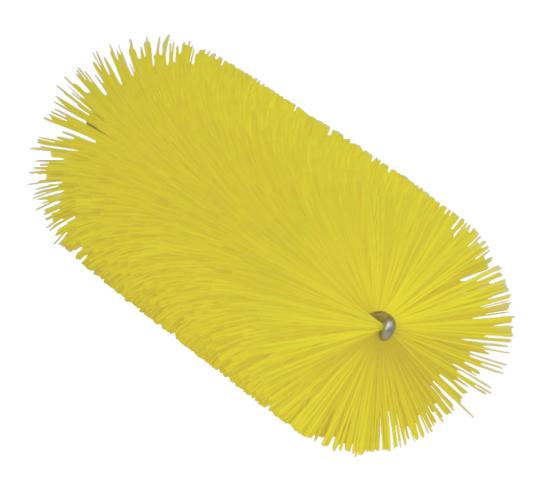
53566

Tube Brush for Flexible Handle, 2.4", 7.9", Medium, Yellow





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 | 53566 |
|--|----------------------------|
| Visible bristle length | 1.1 " |
| Material | Polypropylene Polyester |
| | Stainless Steel (AISI |
| | 304) |
| Complies with (EC) 1935/2004 on food contact materials ¹ | Yes |
| Produced according to EU Regulation 2023/2006/EC of Good 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 | 12 Pcs. |
| Quantity per Pallet (80 x 120 x 180-200 cm) | 1440 Pcs. |
| Quantity Per Layer (Pallet) | 120 Pcs. |
| Product diameter | 2.4 " |
| Length | 7.9 " |
| Width | 2.6 " |
| Height | 2.4 " |
| Net Weight | 0.1102 lbs |
| Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE) | 0.01 lbs |
| Tare Cardboard | 0.05 lbs |
| Tare Total | 0.06 lbs |
| Gross Weight | 0.1662 lbs |
| Cubic Feet | 0.0276 ft3 |
| Recommended sterilisation temperature (Autoclave) | 249.8 °F |
| Max. cleaning temperature (Dishwasher) | 199.4 °F |
| Max usage temperature (food contact) | 176 °F |
| Max usage temperature (non food contact) | 212 °F |
| Min. usage temperature | -4 °F |
| Max. drying temperature | 212 °F |
| Min. pH-value in usage concentration | 2 pH |
| Max. pH-value in Usage Concentration | 10.5 pH |
| GTIN-12 Number | 5705020535666 |
| GTIN-12 Number (Box quantity) | 15705020535663 |
| Customs Tariff No. | 96039099 |

New equipment should be cleaned, disinfected, sterilized, 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 32 °Fahrenheit.