53603 Tube Brush, 0.6", 12.2", Stiff, 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**

| Item Number  | 53603   |
|--|---|
| Visible bristle length   | 0.2 "   |
| 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   |
| Design Registration No.  | EU 002175075-1-2, GB<br>90021750750001-0002                 |
| Box Quantity   | 15 Pcs.   |
| Quantity per Pallet (80 x 120 x 180-200 cm)  | 1800 Pcs.   |
| Quantity Per Layer (Pallet)  | 120 Pcs.  |
| Product diameter   | 0.6 "   |
| Length   | 12.2 "  |
| Width  | 0.9 "   |
| Height   | 0.9 "   |
| Net Weight   | 0.1102 lbs  |
| Weight bag (Recycling Symbol "4" Low Density Polyethylene<br>(LDPE)                | 0.01 lbs  |
| Tare Cardboard   | 0.02 lbs  |
| Tare Total   | 0.03 lbs  |
| Gross Weight   | 0.1389 lbs  |
| Cubic Feet   | 0.0053 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)   | 176 °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-13 Number   | 5705020053603   |

| GTIN-14 Number (Box quantity) | 15705020053600 |
|-------------------------------|----------------|
| Customs Tariff No.            | 96039099       |
| Country of Origin             | Denmark        |

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