

5381904

Pipe Brush w/handle, one
piece, 430 mm,
Medium/hard, Red



Effectively remove stubborn dirt and food deposits from pipework with this robust, one-piece Pipe Brush. With no joint between the handle and brush head and extra-stiff filaments, this brush delivers excellent cleaning results.

Technical Data

Item Number	5381904
Bristle stiffness	Medium/hard
Visible bristle length	32 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 Regulationl 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
Box Quantity	15 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	540 Pcs
Quantity Per Layer (Pallet)	60 Pcs.
Box Length	600 mm
Box Width	295 mm
Box Height	210 mm
Product Diameter	90 mm
Length	430 mm
Width	90 mm
Height	90 mm
Net Weight	0.17 kg
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))	0.0085 kg
Weight cardboard (Recycling symbol "20" PAP)	0.0215 kg
Tare total	0.03 kg
Gross Weight	0.2 kg
Cubic metre	0.003483 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 temperature³	-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	5705022000995
GTIN-14 Number (Box quantity)	15705028001009
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
3. Do not store the product below 0° Celsius.