

Tube Brush

Ø9 mm, 370 mm, Medium, White



Item Number: 53635



Easily clean tubes, valves and other hard-to-reach surfaces on machinery and equipment with this narrow Tube Brush, featuring a versatile flexible head.

General Information

Bristle stiffness	Medium
Colour	White
Material	Polypropylene, Polyester (PBT), Stainless Steel (AISI 304Cu)
UNSPSC Code	27113002
Country of Origin	Denmark

Product Dimensions

Visible bristle length	3.5 mm
Handle/Grip Length	130 mm
GripLengthInches	5.12 "
Product Diameter	9 mm
Product Length/Depth	370 mm
Product Width	23 mm
Product Height	23 mm
Net Weight	0.04 kg

Packaging & Shipping Details

Box Quantity	15 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	2400 Pcs.
Quantity Per Layer (Pallet)	150 Pcs.
Box Length/Depth	400 mm
Box Width	225 mm
Box Height	105 mm
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.0068 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.0214 kg
Total Tare Weight	0.0282 kg
Gross Weight	0.07 kg
Cubic metre	0.000196 M3
GTIN-13 Number	5705020536359



Item Number: 53635

GTIN-14 Number (Box quantity)

15705020536356

Customs Tariff Number

96039099

Compliance & Standard Details

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)	80 °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

Design & Patent Registration Details

Design Registration No.

EU 002175075-1-2, GB 90021750750001-0002

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

