

45813

UST Bench Brush, 330 mm, Soft, Blue



This ULTRA SAFE TECHNOLOGY (UST) Bench Brush with Ultra Filament Security ensures effective sweeping of fine dry particles from conveyor belts, food-preparation surfaces, tables and equipment in high-risk areas. All UST brushes feature a unique bristle system that minimises the risk of contamination and bristle loss.

Technical Data

Item Number	45813
Visible bristle length	57 mm
Material	Polyester Glass reinforced Polypropylene
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
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 Design No. 002650838-0004, US Design No. D838995
Patent Pending/Patent No.	PA201270087, PA201270088
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x 200 cm)	1040 Pcs
Quantity Per Layer (Pallet)	1 Pcs.
Box Length	380 mm
Box Width	290 mm
Box Height	135 mm
Length	330 mm
Width	35 mm
Height	135 mm
Net Weight	0,18 kg
Weight bag	0,0048 kg
Weight cardboard	0,0247 kg
Tare total	0,0295 kg
Gross Weight	0,26 kg
Cubik metre	0,001559 M3
Max usage temperature (food contact)	80 °C
Max usage temperature (non food contact)	80 °C
Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	93 °C
Max. drying temperature	100 °C
Min. usage temperature ³	-20 °C
Max. pH-value in Usage Concentration	10,5 pH

Min. pH-value in usage concentration	2 pH
Recycling Symbol "7", Miscellaneous Plastics	Yes
Gtin-13 Number	5705020458132
GTIN-14 Number (Box quantity)	15705020458139
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.