

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

<b>Item Number</b>	45813
<b>Visible bristle length</b>	57 mm
<b>Material</b>	Polyester Glass reinforced Polypropylene
<b>Complies with (EC) 1935/2004 on food contact materials<sup>1</sup></b>	Yes
<b>Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice</b>	Yes
<b>FDA compliant raw material (CFR 21)</b>	Yes
<b>Meets the REACH Regulation (EC) No. 1907/2006</b>	Yes
<b>Use of phthalates and bisphenol A</b>	No
<b>Is Halal and Kosher compliant</b>	Yes
<b>Design Registration No.</b>	EU Design No. 002650838-0004, US Design No. D838995
<b>Patent Pending/Patent No.</b>	PA201270087, PA201270088
<b>Box Quantity</b>	10 Pcs.
<b>Quantity per Pallet (80 x 120 x 200 cm)</b>	1040 Pcs
<b>Quantity Per Layer (Pallet)</b>	1 Pcs.
<b>Box Length</b>	380 mm
<b>Box Width</b>	290 mm
<b>Box Height</b>	135 mm
<b>Length</b>	330 mm
<b>Width</b>	35 mm
<b>Height</b>	135 mm
<b>Net Weight</b>	0,18 kg
<b>Weight bag</b>	0,0048 kg
<b>Weight cardboard</b>	0,0247 kg
<b>Tare total</b>	0,0295 kg
<b>Gross Weight</b>	0,26 kg
<b>Cubik metre</b>	0,001559 M3
<b>Max usage temperature (food contact)</b>	80 °C
<b>Max usage temperature (non food contact)</b>	80 °C
<b>Recommended sterilisation temperature (Autoclave)</b>	121 °C
<b>Max. cleaning temperature (Dishwasher)</b>	93 °C
<b>Max. drying temperature</b>	100 °C
<b>Min. usage temperature<sup>3</sup></b>	-20 °C
<b>Max. pH-value in Usage Concentration</b>	10,5 pH

<b>Min. pH-value in usage concentration</b>	2 pH
<b>Recycling Symbol "7", Miscellaneous Plastics</b>	Yes
<b>Gtin-13 Number</b>	5705020458132
<b>GTIN-14 Number (Box quantity)</b>	15705020458139
<b>Customs Tariff No.</b>	96039099
<b>Country of origin</b>	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.