## UST Bench Brush, 330 mm, Soft, Orange





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**

stle stiffness ible bristle length terial	Soft 57 mm
	57 mm
terial	
101101	Polyester (PBT) Glass reinforced Polypropylene
cycling Symbol "7", Miscellaneous Plastics	Yes
mplies with (EC) 1935/2004 on food contact materials <sup>1</sup>	Yes
mplies with EU Regulation 2023/2006/EC of Good nufacturing Practice	Yes
mplies with FDA RegulationI CFR 21¹	Yes
mplies with UK 2019 No. 704 on food contact materials	Yes
mplies with REACH Regulation (EC) No. 1907/2006	Yes
mplies with California Proposition 65	Yes
mplies with Halal and Kosher	Yes
AS, Phthalates and BPA intentionally added	No
sign Registration No.	EU 002189654-0001, EU 002650838-1-4, US D838995, GB 9002650830001-4, GB 900265505800001-7
t. Pending/Patent No.	EP2816930 validated in DE, FR, GB and DK. US9204712 EP2816929 validated in DE, FR, GB and DK. US9357831
x Quantity	10 Pcs.
antity per Pallet (80 x 120 x 180-200 cm)	960 Pcs
antity Per Layer (Pallet)	80 Pcs.
x Length	380 mm
x Width	290 mm
x Height	135 mm
ngth	330 mm
dth	35 mm
ight	135 mm
t Weight	0.18 kg
ight bag (Recycling Symbol "4") LDPE ≥ PCR 30%	0.0048 kg
ight cardboard (Recycling symbol "20" PAP)	0.0247 kg
re total	0.0295 kg
oss Weight	0.21 kg

Cubic 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 <sup>3</sup>	-20 °C
Max. pH-value in Usage Concentration	10.5 pH
Min. pH-value in usage concentration	2 pH
GTIN-13 Number	5705020458170
GTIN-14 Number (Box quantity)	15705020458177
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.