

31736

UST Broom, 400 mm, Medium, Yellow



This ULTRA SAFE TECHNOLOGY (UST) Broom comes with angled Filament Security Units for effective sweeping of dry and wet surfaces in high-risk areas. All UST brooms and brushes feature a unique bristle system that minimises the risk of contamination and bristle loss.

Technical Data

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| Item Number | 31736 |
| Visible bristle length | 54 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 |
| Complies with UK 2019 No. 704 on food contact materials | Yes |
| Meets the REACH Regulation (EC) No. 1907/2006 | Yes |
| Use of phthalates and bisphenol A | No |
| Is Halal and Kosher compliant | Yes |
| Patent Pending/Patent No. | PA201270087, PA201270088 |
| Box Quantity | 10 Pcs. |
| Quantity per Pallet (80 x 120 x 200 cm) | 480 Pcs |
| Quantity Per Layer (Pallet) | 1 Pcs. |
| Box Length | 410 mm |
| Box Width | 290 mm |
| Box Height | 200 mm |
| Length | 400 mm |
| Width | 50 mm |
| Height | 95 mm |
| Net Weight | 0,41 kg |
| Weight bag | 0,0063 kg |
| Weight cardboard | 0,0312 kg |
| Tare total | 0,0375 kg |
| Gross Weight | 0,45 kg |
| Cubik metre | 0,0019 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 |

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| Recycling Symbol "7", Miscellaneous Plastics | Yes |
| Gtin-13 Number | 5705020317361 |
| GTIN-14 Number (Box quantity) | 15705020317368 |
| 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.