

41796

# UST Hand Brush w/short handle, 260 mm, Hard, Yellow



This ULTRA SAFE TECHNOLOGY (UST) short-handled Hand Brush comes with angled Filament Security Units for optimal cleaning of conveyor belts, production lines, machinery and food-preparation surfaces 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>	41796
<b>Visible bristle length</b>	37 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>Patent Pending 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>	385 mm
<b>Box Width</b>	295 mm
<b>Box Height</b>	140 mm
<b>Length</b>	260 mm
<b>Width</b>	70 mm
<b>Height</b>	100 mm
<b>Net Weight</b>	0,16 kg
<b>Tare cardboard</b>	0,0275 kg
<b>Tare total</b>	0,0275 kg
<b>Gross Weight</b>	0,19 kg
<b>Cubik metre</b>	0,00182 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>	5705020417962

<b>GTIN-14 Number (Box quantity)</b>	15705020417969
<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.