

45853

UST Bench Brush, 330 mm, Medium, Blue



This ULTRA SAFE TECHNOLOGY (UST) Bench Brush with Ultra Filament Security is designed for effective removal of damp and wet particles from conveyor belts 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	45853
Bristle stiffness	Medium
Visible bristle length	57 mm
Material	Polyester (PBT) Glass reinforced Polypropylene
Recycling Symbol "7", Miscellaneous Plastics	Yes
Complies with (EC) 1935/2004 on food contact materials¹	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulationl CFR 21¹	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Complies with REACH Regulation (EC) No. 1907/2006	Yes
Complies with California Proposition 65	Yes
Complies with Halal and Kosher	Yes
PFAS, Phthalates and BPA intentionally added	No
Design Registration No.	EU 002189654-0001, EU 002650838-1-4, US D838995, GB 9002650830001-4, GB 900265505800001-7
Pat. Pending/Patent No.	EP2816930 validated in DE, FR, GB and DK. US9204712 EP2816929 validated in DE, FR, GB and DK. US9357831
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	960 Pcs
Quantity Per Layer (Pallet)	80 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 (Recycling Symbol "4") LDPE ≥ PCR 30%	0.0048 kg
Weight cardboard (Recycling symbol "20" PAP)	0.0247 kg
Tare total	0.0295 kg
Gross 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 temperature³	-20 °C
Max. pH-value in Usage Concentration	10.5 pH
Min. pH-value in usage concentration	2 pH
GTIN-13 Number	5705020458538
GTIN-14 Number (Box quantity)	15705020458535
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.