UST Broom, 15.7" Medium, Blue







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

Item Number	31733
Bristle stiffness	Medium
Visible bristle length	2.1 "
Connection	Threaded
Material	Polyester (PBT) Glass reinforced Polypropylene
Recycling Symbol "7", Miscellaneous Plastics	Yes
Complies with (EC) 1935/2004 on food contact materials ¹	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA RegulationI CFR 21 ¹	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Meets the 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 D793091, EU 002650580-1-7, 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)	400 Pcs.
Quantity Per Layer (Pallet)	50 Pcs.
Box Length	16.1 "
Box Width	11.4 "
Box Height	7.9 "
Length	15.7 "
Product Width	2 "
Product Height	3.7 "
Net Weight	0.8818 lbs
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE)	0.01 lbs
	0.07 lbs

Tare Total	0.08 lbs
Gross Weight	0.9645 lbs
Cubic Feet	0.0671 ft3
Max usage temperature (food contact)	176 °F
Max usage temperature (non food contact)	176 °F
Recommended sterilisation temperature (Autoclave)	249.8 °F
Max. cleaning temperature (Dishwasher)	199.4 °F
Max. drying temperature	212 °F
Min. usage temperature	-4 °F
Max. pH-value in Usage Concentration	10.5 pH
Min. pH-value in usage concentration	2 pH
GTIN-13 Number	5705020317330
GTIN-14 Number (Box quantity)	15705020317337
Customs Tariff Number	96039099
Country of Origin	Denmark

New equipment should be cleaned, disinfected, sterilized, 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 32 °Fahrenheit.