UST Hand Brush w/short handle, 260 mm, Hard, Purple







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

Item Number	41798
Bristle stiffness	Hard
Visible bristle length	37 mm
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
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 D839608, 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 approx.180 cm)	960 Pcs
Quantity Per Layer (Pallet)	80 Pcs.
Box Length/Depth	385 mm
Box Width	295 mm
Box Height	140 mm
Product Length/Depth	260 mm
Product Width	70 mm
Product Height	100 mm
Net Weight	0.16 kg
Weight bag (Recycling Symbol "4")	0.0038 kg
Weight cardboard (Recycling symbol "20" PAP)	0.0238 kg
Total Tare Weight	0.0276 kg
Gross Weight	0.19 kg

0.00182 M3
80 °C
80 °C
121 °C
93 °C
100 °C
-20 °C
10.5 pH
2 pH
5705020417986
15705020417983
96039099
DK
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.