

70303

## UST Tank Brush, 190 mm, Hard, Blue



Designed to incorporate Vikan's patented Ultra Safe Technology (UST), this industrial tank brush offers unparalleled bristle security and hygiene. Its seamless, easy-to-clean design minimises the risk of contamination, making it an ideal tool for tank cleaning in dairies, breweries, wineries, and other food and beverage production facilities. It has been designed with angled bristles to facilitate optimal cleaning, and wide drainage holes that prevent water pooling and aid drying during storage. This UST tank scrub offers the ultimate in scrubbing efficacy, durability, and hygienic design, and is a perfect fit for any colour-coded cleaning system. The UST bulk tank brush is compact and lightweight, making it perfect for cleaning the insides of complex equipment like mixers and blenders. It can also be used to clean tanks, vats, pipes, large food-contact surfaces, silos etc.

All UST brooms and brushes feature a unique bristle system that minimises the risk of contamination and bristle loss.

# Technical Data

<b>Item Number</b>	70303
<b>Bristle stiffness</b>	Hard
<b>Visible bristle length</b>	37 mm
<b>Connection</b>	Euro Threaded
<b>Material</b>	Polypropylene Polyester (PBT)
<b>Product Recycling Symbol "7", Miscellaneous Plastics</b>	Yes
<b>Complies with (EC) 1935/2004 on food contact materials<sup>1</sup></b>	Yes
<b>Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice</b>	Yes
<b>Complies with FDA Regulation CFR 21<sup>1</sup></b>	Yes
<b>Complies with UK 2019 No. 704 on food contact materials</b>	Yes
<b>Complies with REACH Regulation (EC) No. 1907/2006</b>	Yes
<b>Complies with California Proposition 65</b>	Yes
<b>Complies with Halal and Kosher</b>	Yes
<b>PFAS intentionally added</b>	No
<b>Design Registration No.</b>	US 29/967404, EU 015098579-0001-0002, UK 6436271-72
<b>Pat. Pending/Patent No.</b>	EP2816930 validated in DE, FR, GB and DK. US9204712 EP2816929 validated in DE, FR, GB and DK. US9357831
<b>Box Quantity</b>	5 Pcs.
<b>Quantity per Pallet (80 x 120 x approx.180 cm)</b>	360 Pcs.
<b>Quantity Per Layer (Pallet)</b>	60 Pcs.
<b>Box Length/Depth</b>	525 mm
<b>Box Width</b>	225 mm
<b>Box Height</b>	138 mm
<b>Product Length/Depth</b>	190 mm
<b>Product Width</b>	170 mm
<b>Product Height</b>	105 mm
<b>Net Weight</b>	0.32 kg
<b>Plastic Packaging (Recycling Symbol "4") per pcs.</b>	0.0078 kg
<b>Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.</b>	0.042 kg
<b>Total Tare Weight</b>	0.0498 kg
<b>Gross Weight</b>	0.37 kg
<b>Cubic metre</b>	0.003391 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>GTIN-13 Number</b>	5705020703638
<b>GTIN-14 Number (Box quantity)</b>	15705020703635
<b>Customs Tariff Number</b>	96039099
<b>UNSPSC Code</b>	47131605
<b>Country of Origin ISO Code</b>	DK
<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