

31718

UST Broom, 15.7" Soft, Purple



This ULTRA SAFE TECHNOLOGY (UST) Broom comes with angled Filament Security Units for effective sweeping of dry particles 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	31718
Bristle stiffness	Soft
Visible bristle length	2.1 "
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
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	8.3 "
Length	15.7 "
Width	2 "
Height	3.7 "
Net Weight	0.9039 lbs
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE)	0.01 lbs
Weight cardboard (Recycling symbol "20" PAP)	0.06 lbs
Tare Total	0.08 lbs

Gross Weight	0.9817 lbs
Cubic Feet	0.0671 ft3
Max usage temperature (food contact)	176 °F
Max usage temperature (non food contact)	212 °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	5705020317187
GTIN-14 Number (Box quantity)	15705020317184
Customs Tariff No.	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.