

41963

UST Hand Brush w/long Handle, 395 mm, Hard, Blue



This ULTRA SAFE TECHNOLOGY (UST) long-handled Hand Brush comes with angled Filament Security Units for optimal cleaning of machines, buckets, containers and tubs 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	41963
Bristle stiffness	Hard
Visible bristle length	37 mm
Material	Polyester 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, EU 002650580-1-7
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)	630 Pcs
Quantity Per Layer (Pallet)	70 Pcs.
Box Length	430 mm
Box Width	205 mm
Box Height	175 mm
Length	395 mm
Width	70 mm
Height	140 mm
Net Weight	0.2 kg
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE)	0.0058 kg
Weight cardboard (Recycling symbol "20" PAP)	0.0237 kg
Tare total	0.0295 kg
Gross Weight	0.23 kg
Cubic metre	0.003871 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	5705020419638
GTIN-14 Number (Box quantity)	15705020419635
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.