

41794

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



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	41794
Visible bristle length	37 mm
Material	Polyester Glass reinforced Polypropylene
Complies with (EC) 1935/2004 on food contact materials¹	Yes
Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
FDA compliant raw material (CFR 21)	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Meets the REACH Regulation (EC) No. 1907/2006	Yes
Use of phthalates and bisphenol A	No
Is Halal and Kosher compliant	Yes
Design Registration No.	EU 002189654-0001, EU 002650838-1-4, US D839608, 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)	960 Pcs
Quantity Per Layer (Pallet)	80 Pcs.
Length	260 mm
Width	70 mm
Height	100 mm
Net Weight	0.16 kg
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))	0.0038 kg
Weight cardboard	0.0238 kg
Tare total	0.0276 kg
Gross Weight	0.19 kg
Cubik metre	0.00182 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
Recycling Symbol "7", Miscellaneous Plastics	Yes
Gtin-13 Number	5705020417948
GTIN-14 Number (Box quantity)	15705020417945
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.