31715

UST Broom, 400 mm, Soft, White

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	31715
Bristle stiffness	Soft
Visible bristle length	54 mm
Connection	Threaded
Material	Polyester (PBT) Glass reinforced Polypropylene
Product 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 Regulation CFR 21[1]	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Complies with California Proposition 65	Yes
Complies with Halal and Kosher	Yes
PFAS 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 approx.180 cm)	400 Pcs.
Quantity Per Layer (Pallet)	50 Pcs.
Box Length/Depth	410 mm
Box Width	290 mm
Box Height	200 mm
Product Length/Depth	400 mm
Product Width	50 mm
Product Height	95 mm
Net Weight	0.41 kg
Plastic Packaging (Recycling Symbol "4")	0.0063 kg
Cardboard Packaging (Recycling symbol "20" PAP)	0.029 kg
Total Tare Weight	0.0353 kg
Gross Weight	0.45 kg

Cubic metre	0.0019 M3
Max. usage temperature (food contact)	80 °C
Max usage temperature (non food contact)	100 °C
Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	93 °C
Max. drying temperature	100 °C
Min. usage temperature[3]	-20 °C
Max. pH-value in Usage Concentration	10.5 pH
Min. pH-value in usage concentration	2 pH
GTIN-13 Number	5705020317156
GTIN-14 Number (Box quantity)	15705020317153
Customs Tariff Number	96039099
UNSPSC Code	47131604
Country of Origin ISO Code	DK
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.