45814

# UST Bench Brush, 330 mm, Soft, Red

This ULTRA SAFE TECHNOLOGY (UST) Bench Brush with Ultra Filament Security ensures effective sweeping of fine dry particles from conveyor belts, food-preparation surfaces, tables and equipment in high-risk areas. All UST brushes feature a unique bristle system that minimises the risk of contamination and bristle loss.

# Technical Data

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| **Item Number** | 45814 |
| **Bristle stiffness** | Soft |
| **Visible bristle length** | 57 mm |
| **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 REACH Regulation (EC) No. 1907/2006** | 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 D838995, 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)** | 960 Pcs. |
| **Quantity Per Layer (Pallet)** | 80 Pcs. |
| **Box Length/Depth** | 380 mm |
| **Box Width** | 290 mm |
| **Box Height** | 135 mm |
| **Product Length/Depth** | 330 mm |
| **Product Width** | 35 mm |
| **Product Height** | 135 mm |
| **Net Weight** | 0.18 kg |
| **Plastic Packaging (Recycling Symbol "4")** | 0.0048 kg |
| **Cardboard Packaging (Recycling symbol "20" PAP)** | 0.0247 kg |
| **Total Tare Weight** | 0.0295 kg |
| **Gross Weight** | 0.21 kg |

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| **Cubic metre** | 0.001559 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 temperature[3]** | -20 °C |
| **Max. pH-value in Usage Concentration** | 10.5 pH |
| **Min. pH-value in usage concentration** | 2 pH |
| **GTIN-13 Number** | 5705020458149 |
| **GTIN-14 Number (Box quantity)** | 15705020458146 |
| **Customs Tariff Number** | 96039099 |
| **UNSPSC Code** | 47131605 |
| **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.