

45854

UST Bench Brush, 13", Medium, Red



This ULTRA SAFE TECHNOLOGY (UST) Bench Brush with Ultra Bristle Security is designed for effective removal of damp and wet particles from conveyor belts in high-risk areas. All UST brushes feature a unique bristle system that minimizes the risk of contamination and bristle loss.

Technical Data

Item Number	45854
Bristle stiffness	Medium
Visible bristle length	2.2 "
Material	Polyester (PBT) Glass reinforced Polypropylene
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
Meets the 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	15 "
Box Width	11.4 "
Box Height	5.3 "
Product Length/Depth	13 "
Product Width	1.4 "
Product Height	5.3 "
Net Weight	0.3968 lbs
Weight bag (Recycling Symbol "4") LDPE	0.01 lbs
Weight cardboard (Recycling symbol "20" PAP)	0.05 lbs
Total Tare Weight	0.07 lbs
Gross Weight	0.4619 lbs

Cubic Feet	0.0551 ft ³
Max usage temperature (food contact)	176 °F
Max usage temperature (non food contact)	176 °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	5705020458545
GTIN-14 Number (Box quantity)	15705020458542
Customs Tariff Number	96039099
UNSPSC Code	47131605
Country of Origin ISO Code	DK
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.