UST Tank Brush

7.5", Stiff, Yellow

Item Number: 70306

Designed to incorporate Vikan's patented Ultra Safe Technology (UST), this industrial tank brush offers unparalleled bristle security and hygiene. Its seamless, easy-to-clean design minimises the risk of contamination, making it an ideal tool for tank cleaning in dairies, breweries, wineries, and other food and beverage production facilities. It has been designed with angled bristles to facilitate optimal cleaning, and wide drainage holes that prevent water pooling and aid drying during storage. This UST tank scrub offers the ultimate in scrubbing efficacy, durability, and hygienic design, and is a perfect fit for any colour-coded cleaning system. The UST bulk tank brush is compact and lightweight, making it perfect for cleaning the insides of complex equipment like mixers and blenders. It can also be used to clean tanks, vats, pipes, large food-contact surfaces, silos etc. All UST brooms and brushes feature a unique bristle system that minimises the risk of contamination and bristle loss.

General Information

Bristle stiffness	Stiff
Connection	Euro Threaded
Color	Yellow
Material	Polypropylene, Polyester (PBT)
UNSPSC Code	47131605
Country of Origin	Denmark

Product Dimensions

Visible bristle length	1.5 "
Product Length/Depth	7.5 "
Product Width	6.7 "
Product Height	4.1 "
Net Weight	0.7055 lbs

Packaging & Shipping Details

Box Quantity	5 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	360 Pcs.
Quantity Per Layer (Pallet)	60 Pcs.
Box Length/Depth	20.7 "
Box Width	8.9 "
Box Height	5.4 "
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.02 lbs
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.09 lbs
Total Tare Weight	0.11 lbs
Gross Weight	0.8153 lbs
Cubic Feet	0.1198 ft3

Item Number: 70306

GTIN-13 Number	5705020703669
GTIN-14 Number (Box quantity)	15705020703666
Customs Tariff Number	96039099

Compliance & Standard Details

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

Usage Limits

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

Design & Patent Registration Details

Design Registration No.	US 29/967404, EU 015098579-0001-0002, UK 6436271-72
Pat. Pending/Patent No.	EP2816930 validated in DE, FR, GB and DK. US9204712 EP2816929 validated in DE, FR, GB and DK. US9357831

Sustainability Details

Recycling Symbol "7", Miscellaneous Plastics	Yes

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