45853

UST Bench Brush, 13", Medium, Blue



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	45853
Visible bristle length	2.2 "
Material	Polyester Glass reinforced Polypropylene
Complies with (EC) 1935/2004 on food contact materials[1]	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 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 180-200 cm)	960 Pcs.
Quantity Per Layer (Pallet)	80 Pcs.
Length	13 "
Width	1.4 "
Height	5.3 "
Net Weight	0.3968 lbs
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE)	0.01 lbs
Tare Cardboard	0.05 lbs
Tare Total	0.07 lbs
Gross Weight	0.4619 lbs
Cubic Feet	0.0551 ft3
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
Recycling Symbol "7", Miscellaneous Plastics	Yes
GTIN-13 Number	5705020458538
GTIN-14 Number (Box quantity)	15705020458535
Customs Tariff No.	96039099
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.