⁴¹⁷⁹³ UST Hand Brush w/short <u>handle</u>, 260 mm, Hard, Blue





This ULTRA SAFE TECHNOLOGY (UST) short-handled Hand Brush comes with angled Filament Security Units for optimal cleaning of converyor belts, production lines, machinery and food-preparation surfaces 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 | 41793 |
|--|--|
| Visible bristle length | 37 mm |
| 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 D839608, EU 002650580-1-7 |
| 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 200 cm) | 1040 Pcs |
| Quantity Per Layer (Pallet) | 1 Pcs. |
| Length | 260 mm |
| Width | 70 mm |
| Height | 100 mm |
| Net Weight | 0.16 kg |
| Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE) | 0.0038 kg |
| Weight cardboard | 0.0238 kg |
| Tare total | 0.0276 kg |
| Gross Weight | 0.19 kg |
| Cubik metre | 0.00182 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 |

| -20 °C |
|----------------|
| 10.5 pH |
| 2 pH |
| Yes |
| 5705020417931 |
| 15705020417938 |
| 96039099 |
| 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.