



38913

UST Hand Brush, 176 mm, Hard, Blue





This ULTRA SAFE TECHNOLOGY (UST) Hand Brush comes with angled Filament Security Units for optimal cleaning of conveyor 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.

The ergonomically designed brush block prevents slipping out of the hand and reduces wrist strain. The design and position of the Filament Security Units offer an effective surface contact and enables the user to apply hard pressure directly to the surface being cleaned. The angled bristles effectively clean in corners, junctions and other hard-to reach areas.







Technical Data

Visible bristle length Material Pol Recycling Symbol "7", Miscellaneous Plastics Complies with (EC) 1935/2004 on food contact materials¹ Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice Complies with FDA RegulationI CFR 21¹ Complies with UK 2019 No. 704 on food contact materials Complies with the European Brushware Federation (FEIBP) Charter Complies with REACH Regulation (EC) No. 1907/2006	Hard 37 mm lypropylene Polyester Yes Yes Yes Yes Yes Yes Yes
Material Recycling Symbol "7", Miscellaneous Plastics Complies with (EC) 1935/2004 on food contact materials¹ Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice Complies with FDA RegulationI CFR 21¹ Complies with UK 2019 No. 704 on food contact materials Complies with the European Brushware Federation (FEIBP) Charter	lypropylene Polyester Yes Yes Yes Yes Yes
Recycling Symbol "7", Miscellaneous Plastics Complies with (EC) 1935/2004 on food contact materials¹ Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice Complies with FDA RegulationI CFR 21¹ Complies with UK 2019 No. 704 on food contact materials Complies with the European Brushware Federation (FEIBP) Charter	Yes Yes Yes Yes Yes
Complies with (EC) 1935/2004 on food contact materials¹ Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice Complies with FDA RegulationI CFR 21¹ Complies with UK 2019 No. 704 on food contact materials Complies with the European Brushware Federation (FEIBP) Charter	Yes Yes Yes Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice Complies with FDA RegulationI CFR 21¹ Complies with UK 2019 No. 704 on food contact materials Complies with the European Brushware Federation (FEIBP) Charter	Yes Yes Yes
Manufacturing Practice Complies with FDA RegulationI CFR 21¹ Complies with UK 2019 No. 704 on food contact materials Complies with the European Brushware Federation (FEIBP) Charter	Yes Yes
Complies with UK 2019 No. 704 on food contact materials Complies with the European Brushware Federation (FEIBP) Charter	Yes
Complies with the European Brushware Federation (FEIBP) Charter	
Charter	Yes
Complies with REACH Regulation (EC) No. 1907/2006	100
	Yes
Complies with California Proposition 65	Yes
Complies with Halal and Kosher	Yes
PFAS, Phthalates and BPA intentionally added	No
900	J 002189654-001, GB 02189654-001, EU 9198203, UK 36778
DE US EP DE	P2816930 validated in E, FR, GB and DK. 59204712 P2816929 validated in E, FR, GB and DK. 59357831
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	1080 Pcs
Quantity Per Layer (Pallet)	120 Pcs.
Box Length	290 mm
Box Width	195 mm
Box Height	182 mm
Length	176 mm
NAT:	65 mm
Width	57 mm
Height Height	
	0.229 kg
Height	
Height Net Weight Weight bag (Recycling Symbol "4" Low Density Polyethylene	0.229 kg

Gross Weight	0.25 kg
Cubic metre	0.000652 M3
Max usage temperature (food contact)	80 °C
Max usage temperature (non food contact)	100 °C
Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	93 °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	5705020389139
GTIN-14 Number (Box quantity)	15705020389136
Customs Tariff No.	96039099
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.

