

31712

UST Broom, 400 mm, Soft, Green



This ULTRA SAFE TECHNOLOGY (UST) Broom comes with angled Filament Security Units for effective sweeping of dry particles 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	31712
Bristle stiffness	Soft
Visible bristle length	54 mm
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 Regulationl CFR 21 ¹	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Complies with REACH Regulation (EC) No. 1907/2006	Yes
Complies with California Proposition 65	Yes
Complies with Halal and Kosher	Yes
PFAS, Phthalates and BPA intentionally added	No
Design Registration No.	EU 002189654-0001, EU 002650838-1-4, US D793091, EU 002650580-1-7, 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)	400 Pcs
Quantity Per Layer (Pallet)	50 Pcs.
Box Length	410 mm
Box Width	290 mm
Box Height	200 mm
Length	400 mm
Width	50 mm
Height	95 mm
Net Weight	0.41 kg
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))	0.0063 kg
Weight cardboard (Recycling symbol "20" PAP)	0.029 kg
Tare total	0.0353 kg

Gross Weight	0.45 kg
Cubic metre	0.0019 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
Max. drying temperature	100 °C
Min. usage temperature³	-20 °C
Max. pH-value in Usage Concentration	10.5 pH
Min. pH-value in usage concentration	2 pH
Gtin-13 Number	5705020317125
GTIN-14 Number (Box quantity)	15705020317122
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.