

31942

# Broom, 610 mm, Soft/hard, Green



Designed for the effective cleaning of both wet and dry surfaces, this Broom has firm front bristles that loosen stubborn dirt and heavier debris, while the softer rear bristles gather the finer particles.

# Technical Data

<b>Item Number</b>	31942
<b>Visible bristle length</b>	60 mm
<b>Material</b>	Polypropylene Polyester Stainless Steel (AISI 304)
<b>Complies with (EC) 1935/2004 on food contact materials<sup>1</sup></b>	Yes
<b>Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice</b>	Yes
<b>FDA compliant raw material (CFR 21)</b>	Yes
<b>Complies with UK 2019 No. 704 on food contact materials</b>	Yes
<b>Meets the REACH Regulation (EC) No. 1907/2006</b>	Yes
<b>California Proposition 65 Compliant</b>	Yes
<b>Use of phthalates and bisphenol A</b>	No
<b>Is Halal and Kosher compliant</b>	Yes
<b>Box Quantity</b>	10 Pcs.
<b>Quantity per Pallet (80 x 120 x 200 cm)</b>	360 Pcs
<b>Quantity Per Layer (Pallet)</b>	40 Pcs.
<b>Box Length</b>	610 mm
<b>Box Width</b>	290 mm
<b>Box Height</b>	200 mm
<b>Length</b>	610 mm
<b>Width</b>	70 mm
<b>Height</b>	125 mm
<b>Net Weight</b>	0.75 kg
<b>Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))</b>	0.0147 kg
<b>Weight cardboard</b>	0.0253 kg
<b>Tare total</b>	0.04 kg
<b>Gross Weight</b>	0.79 kg
<b>Cubik metre</b>	0.005338 M3
<b>Recommended sterilisation temperature (Autoclave)</b>	121 °C
<b>Max. cleaning temperature (Dishwasher)</b>	93 °C
<b>Max usage temperature (food contact)</b>	80 °C
<b>Max usage temperature (non food contact)</b>	100 °C
<b>Min. usage temperature<sup>3</sup></b>	-20 °C
<b>Max. drying temperature</b>	100 °C
<b>Min. pH-value in usage concentration</b>	2 pH

<b>Max. pH-value in Usage Concentration</b>	10.5 pH
<b>Gtin-13 Number</b>	5705020319426
<b>GTIN-14 Number (Box quantity)</b>	15705020319423
<b>Customs Tariff No.</b>	96039099
<b>Country of origin</b>	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.

3. Do not store the product below 0° Celsius.