

Broom, Angle Cut

290 mm, Very hard, White



Item Number: 29145

Easily clean narrow spaces between equipment prior to scrubbing with this versatile Angle Cut Broom featuring angled bristles. Ideal for removing dirt and larger food particles from moist surfaces.

General Information

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|----------------------------|--|
| Colour | White |
| Material | Polypropylene, Stainless Steel (AISI 304), Polyester (PET) |
| UNSPSC Code | 47131604 |
| Country of Origin ISO Code | DK |
| Country of Origin | Denmark |

Product Dimensions

| | |
|----------------------|----------|
| Product Length/Depth | 290 mm |
| Product Width | 40 mm |
| Product Height | 270 mm |
| Net Weight | 0.463 kg |

Packaging & Shipping Details

| | |
|--|----------------|
| Box Quantity | 10 Pcs. |
| Quantity per Pallet (80 x 120 x approx.180 cm) | 480 Pcs. |
| Quantity Per Layer (Pallet) | 80 Pcs. |
| Box Length/Depth | 415 mm |
| Box Width | 300 mm |
| Box Height | 210 mm |
| Plastic Packaging (Recycling Symbol "4") per pcs. | 0.0129 kg |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0.029 kg |
| Total Tare Weight | 0.0419 kg |
| Gross Weight | 0.5 kg |
| Cubic metre | 0.003132 M3 |
| GTIN-13 Number | 5705020291456 |
| GTIN-14 Number (Box quantity) | 15705020291453 |
| Customs Tariff Number | 96039091 |

Compliance & Standard Details



Item Number: 29145

| | |
|--|-----|
| Complies with FDA Regulation CFR 21 ¹ | Yes |
| Complies with California Proposition 65 | Yes |
| Complies with Halal and Kosher | Yes |
| PFAS intentionally added | No |

Technical Data

| | |
|------------------------|---------------|
| Bristle stiffness | Very hard |
| Visible bristle length | 170 mm |
| Connection | Euro Threaded |

Usage Limits

| | |
|---|---------|
| Recommended sterilisation temperature (Autoclave) | 121 °C |
| Max. cleaning temperature (Dishwasher) | 93 °C |
| Max. usage temperature (food contact) | 80 °C |
| Max usage temperature (non food contact) | 100 °C |
| Min. usage temperature ³ | -20 °C |
| Max. drying temperature | 80 °C |
| Min. pH-value in usage concentration | 2 pH |
| Max. pH-value in Usage Concentration | 10.5 pH |

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.