

Angle Head Broom

lit Bristle , 11.4" , Brown



Item Number: 291666



The split bristle angle head broom is designed to handle fine particles like dust, flour, and powdered sugar. The soft/split bristles gently sweep away these powders without leaving residues. The broom head, made of FDA-compliant materials, comes in six colors, making it a great addition to any color-coded food safety or sanitation plan.

General Information

Color	Brown
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	220 mm
Net Weight	0.39 kg

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	480 Pcs.
Quantity Per Layer (Pallet)	60 Pcs.
Box Length/Depth	415 mm
Box Width	300 mm
Box Height	210 mm
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.0129 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.029 kg
Total Tare Weight	0.0419 kg
Gross Weight	0.43 kg
Cubic metre	0.002552 M3
GTIN-13 Number	5705022038950
GTIN-14 Number (Box quantity)	15705028038968
Customs Tariff Number	96039091

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Compliance & Standard Details

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 Regulation CFR 21 ¹	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Complies with California Proposition 65	Yes
Complies with Halal and Kosher	Yes
PFAS intentionally added	No

Technical Data

Bristle stiffness	Stiff/Split
Visible bristle length	140 mm
Connection	Euro Threaded

Usage Limits

Recommended sterilisation temperature (Autoclave)	121 °F
Max. usage temperature (for 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, sterilized, 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 32 °Fahrenheit.