

Lobby Broom

260 mm, Soft/hard, Yellow



Item Number: 31046



Easily clean the narrow spaces between production line equipment with this Lobby Broom. Ideal for sweeping dry areas, perfect for use with a lobby pan, and can be used with any Vikan handle.

General Information

Colour	Yellow
Material	Polypropylene, Polyester (PBT), Stainless Steel (AISI 304L)
UNSPSC Code	47131604
Country of Origin ISO Code	DK
Country of Origin	Denmark

Product Dimensions

Product Length/Depth	260 mm
Product Width	35 mm
Product Height	175 mm
Net Weight	0.34 kg

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	800 Pcs.
Quantity Per Layer (Pallet)	80 Pcs.
Box Length/Depth	380 mm
Box Width	290 mm
Box Height	180 mm
Plastic Packaging (Recycling Symbol "4") per pcs.	0.0078 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.022 kg
Total Tare Weight	0.0298 kg
Gross Weight	0.37 kg
Cubic metre	0.001592 M3
GTIN-13 Number	5705020310461
GTIN-14 Number (Box quantity)	15705020310468
Customs Tariff Number	96039099

Compliance & Standard Details

Item Number: 31046

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	Soft/hard
Visible bristle length	75 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	100 °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.
3. Do not store the product below 0° Celsius.