

# Broom w/ Straight Neck

310 mm, Medium, Red



Item Number: 31664



Ideal for cleaning between machines and under tables, this straight-necked Broom easily removes dust, paper and food particles such as fish and meat.

## General Information

Colour	Red
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	310 mm
Product Width	60 mm
Product Height	140 mm
Net Weight	0.43 kg

## Packaging & Shipping Details

Box Quantity	15 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	450 Pcs.
Quantity Per Layer (Pallet)	90 Pcs.
Box Length/Depth	400 mm
Box Width	310 mm
Box Height	310 mm
Plastic Packaging (Recycling Symbol "4") per pcs.	0.0087 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.0307 kg
Total Tare Weight	0.0394 kg
Gross Weight	0.47 kg
Cubic metre	0.002604 M3
GTIN-13 Number	5705020316647
GTIN-14 Number (Box quantity)	15705020316644
Customs Tariff Number	96039099

## Compliance & Standard Details

## Item Number: 31664

Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation CFR 21 <sup>1</sup>	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	Medium
Visible bristle length	78 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 <sup>3</sup>	-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.

1. See Declaration of Compliance for further details on food contact

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