

# Broom w/ Straight Neck

12.2" Medium, Black



Item Number: 31669



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

|                            |                                                             |
|----------------------------|-------------------------------------------------------------|
| Color                      | Black                                                       |
| 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                                           | 5705020316692  |
| GTIN-14 Number (Box quantity)                            | 15705020316699 |
| Customs Tariff Number                                    | 96039099       |

## Compliance & Standard Details

## Item Number: 31669

|                                                                         |     |
|-------------------------------------------------------------------------|-----|
| 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 °F  |
| Max. cleaning temperature (Dishwasher)            | 93 °C   |
| Max. usage temperature (for 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, 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.

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

3. Do not store the product below 32 °Fahrenheit.