

Heavy-Duty Push Broom

16.5", Soft/stiff, White



Item Number: 31755



Designed from US food and beverage manufacturer feedback, the Heavy-Duty Push Broom has key features that those with large areas to clean will love. The broom head is heavier, making it easier to maintain contact with the floor during sweeping. The angle cut of the bristles also helps prevent skipping or hopping during long pushes across production flooring. Flared bristles reach into corners and wall junctions to make cleaning easier and more thorough. With more densely packed stiff and soft bristles to sweep both fine and larger debris, the Heavy-Duty Push Broom will become an indispensable part of your sanitation regimen.

General Information

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

Product Dimensions

Product Length/Depth	420 mm
Product Width	80 mm
Product Height	135 mm
Net Weight	0.74 kg

Packaging & Shipping Details

Box Quantity	8 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	336 Pcs.
Quantity Per Layer (Pallet)	48 Pcs.
Box Length/Depth	415 mm
Box Width	300 mm
Box Height	210 mm
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.0138 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.0363 kg
Total Tare Weight	0.0501 kg
Gross Weight	0.79 kg
Cubic metre	0.004536 M3
GTIN-13 Number	5705022040953
GTIN-14 Number (Box quantity)	15705028040961
Customs Tariff Number	96039099

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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	Soft/stiff
Visible bristle length	60 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 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, 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.