

# Broom

24" Soft, Green



Item Number: 31992



This Broom is designed to effectively sweep flour, starch and other powders from dry areas. Can be used with any Vikan handle.

## General Information

|                            |                                                             |
|----------------------------|-------------------------------------------------------------|
| Color                      | Green                                                       |
| 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 | 610 mm  |
| Product Width        | 65 mm   |
| Product Height       | 125 mm  |
| Net Weight           | 0.77 kg |

## Packaging & Shipping Details

|                                                          |                |
|----------------------------------------------------------|----------------|
| Box Quantity                                             | 10 Pcs.        |
| Quantity per Pallet (80 x 120 x approx.180 cm)           | 240 Pcs.       |
| Quantity Per Layer (Pallet)                              | 40 Pcs.        |
| Box Length/Depth                                         | 610 mm         |
| Box Width                                                | 290 mm         |
| Box Height                                               | 200 mm         |
| Plastic Packaging (Recycling Symbol "4") per pcs.        | 0.0147 kg      |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0.0253 kg      |
| Total Tare Weight                                        | 0.04 kg        |
| Gross Weight                                             | 0.81 kg        |
| Cubic metre                                              | 0.004956 M3    |
| GTIN-13 Number                                           | 5705020319921  |
| GTIN-14 Number (Box quantity)                            | 15705020319928 |
| Customs Tariff Number                                    | 96039099       |

## Compliance & Standard Details

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|                                                                         |     |
|-------------------------------------------------------------------------|-----|
| 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      | Soft          |
| Visible bristle length | 56 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.

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