

# Broom

300 mm, Medium, Green



Item Number: 70682



Effectively remove medium dirt-and-food particles in both dry and damp environments with this sturdy Broom, ideal for use in smaller food production areas. Can be used with any Vikan handle.

## General Information

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

## Product Dimensions

Product Length/Depth	300 mm
Product Width	90 mm
Product Height	130 mm
Net Weight	0.61 kg

## Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	480 Pcs.
Quantity Per Layer (Pallet)	60 Pcs.
Box Length/Depth	405 mm
Box Width	350 mm
Box Height	220 mm
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.0087 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.035 kg
Total Tare Weight	0.0437 kg
Gross Weight	0.65 kg
Cubic metre	0.00351 M3
GTIN-13 Number	5705020706820
GTIN-14 Number (Box quantity)	15705020706827
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	Medium
Visible bristle length	60 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.  
3. Do not store the product below 0° Celsius.