

Broom

300 mm, Medium, Red



Item Number: 70684



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 | Red |
| 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 | 5705020706844 |
| GTIN-14 Number (Box quantity) | 15705020706841 |
| Customs Tariff Number | 96039099 |

Compliance & Standard Details



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|---|-----|
| 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 | 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 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, 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.