

31668

# Broom w/ Straight Neck, 310 mm, Medium, Purple



Ideal for cleaning between machines and under tables, this straight-necked Broom easily removes dust, paper and food particles such as fish and meat.

# Technical Data

|   |  |
|---|--|
| Item Number   | 31668  |
| Visible bristle length  | 78 mm  |
| Material  | Polypropylene<br>Polyester<br>Stainless Steel (AISI 304) |
| Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>             | Yes  |
| Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes  |
| FDA compliant raw material (CFR 21)   | Yes  |
| Complies with UK 2019 No. 704 on food contact materials                         | Yes  |
| Meets the REACH Regulation (EC) No. 1907/2006                                   | Yes  |
| Use of phthalates and bisphenol A   | No   |
| Is Halal and Kosher compliant   | Yes  |
| Box Quantity  | 15 Pcs.  |
| Quantity per Pallet (80 x 120 x 200 cm)   | 450 Pcs  |
| Quantity Per Layer (Pallet)   | 90 Pcs.  |
| Box Length  | 400 mm   |
| Box Width   | 310 mm   |
| Box Height  | 310 mm   |
| Length  | 310 mm   |
| Width   | 60 mm  |
| Height  | 140 mm   |
| Net Weight  | 0,43 kg  |
| Weight bag  | 0,0087 kg  |
| Weight cardboard  | 0,0307 kg  |
| Tare total  | 0,0394 kg  |
| Gross Weight  | 0,47 kg  |
| Cubik metre   | 0,002604 M3  |
| 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  |
| Gtin-13 Number  | 5705020316685  |

|                                      |                |
|--------------------------------------|----------------|
| <b>GTIN-14 Number (Box quantity)</b> | 15705020316682 |
| <b>Customs Tariff No.</b>            | 96039099       |
| <b>Country of origin</b>             | Denmark        |

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.

1. See Declaration of Compliance for further details on food contact
3. Do not store the product below 0° Celsius.