## Broom, Angle Cut, 290 mm, Very hard, Blue





Easily clean narrow spaces between equipment prior to scrubbing with this versatile Angle Cut Broom featuring angled bristles. Ideal for removing dirt and larger food particles from moist surfaces.

## **Technical Data**

Material Polypropylene Polyester Stainless Steel (AISI 304)  Complies with (EC) 1935/2004 on food contact materials' Yes Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice  FDA complies with UK 2019 No. 704 on food contact materials Yes Meets the REACH Regulation (EC) No. 1907/2006  Use of phthalates and bisphenol A No is Halal and Kosher compliant  Sox Quantity 10 Pcs Quantity 10 Pcs Quantity Per Layer (Pallet) 80 Pcs Quantity 80 Pc	Item Number	29143
Complies with (EC) 1935/2004 on food contact materials¹ Yes Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice FDA compliant raw material (CFR 21) Complies with UK 2019 No. 704 on food contact materials Meets the REACH Regulation (EC) No. 1907/2006 Use of phthalates and bisphenol A Shalal and Kosher compliant Sox Quantity 10 Pcs. Quantity Per Pallet (80 x 120 x 200 cm) 480 Pcs. Box Length 415 mm Box Width 300 mm Box Width 300 mm Box Height 400 mm Height 400 m	Visible bristle length	170 mm
Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice  FDA compliant raw material (CFR 21)  Complies with UK 2019 No. 704 on food contact materials  Meets the REACH Regulation (EC) No. 1907/2006  Yes  Meets the REACH Regulation (EC) No. 1907/2006  Yes  Use of phthalates and bisphenol A  No s Halal and Kosher compliant  Yes  Box Quantity  10 Pcs. Quantity per Pallet (80 x 120 x 200 cm)  480 Pcs. Box Length  415 mm  Box Width  300 mm  Box Height  Length  Length  Width  40 mm  Height  Net Weight bag  Neight bag  Noight bag  Noight bag  Noight bag  Noight bag  Noight bag  Noight cardboard  Tare total  O,0419 kg  Gross Weight  Cubik metre  O,003132 Mc  Recommended sterilisation temperature (Autoclave)  Max. cleaning temperature (Dishwasher)  Max usage temperature (food contact)  Max usage temperature (non food contact)  Max usage temperature  Max. drying temperature  Max. drying temperature  Min. pH-value in usage Concentration  10.5 pH  Max. pH-value in Usage Concentration  10.5 pH  Max. pH-value in Usage Concentration  10.5 pH  Max. pH-value in Usage Concentration  10.5 pH	Material	Polyester Stainless Steel (AISI
Manufacturing Practice  FDA compliant raw material (CFR 21)  Complies with UK 2019 No. 704 on food contact materials  Meets the REACH Regulation (EC) No. 1907/2006  Yes  Use of phthalates and bisphenol A  No is Halal and Kosher compliant  Sox Quantity  10 Pcs. Quantity per Pallet (80 x 120 x 200 cm)  As Description (Box Length)  Box Length  Sox Length  At 15 mm  Box Width  Box Width  Cubin Height  Length  No is Height  Cubin tardboard  No mm  Net Weight cardboard  On 129 kg  Neight cardboard  On 120 kg  Neight cardboard  On 120 kg	Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	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 s Halal and Kosher compliant  Yes Countity  10 Pcs. Quantity Per Pallet (80 x 120 x 200 cm)  Quantity Per Layer (Pallet)  Sox Length  415 mm Sox Width  300 mm Sox Height  Length  Width  40 mm Height  Net Weight  Net Weight  Weight cardboard  Fore total  Onclose  Weight cardboard  Onclose  Coubik metre  Onclose  Recommended sterillisation temperature (Autoclave)  Max. cleaning temperature (food contact)  Max usage temperature  Max. drying temperature  Max. drying temperature  Min. usage concentration  10,5 ph Max. pH-value in usage Concentration  10,5 ph Max. pH-value in Usage Concentration  10,5 ph	Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Meets the REACH Regulation (EC) No. 1907/2006  Jes of pithhalates and bisphenol A  Shalal and Kosher compliant  Sex Quantity  Quantity Per Pallet (80 x 120 x 200 cm)  Quantity Per Layer (Pallet)  Sox Length  Sox Length  Sox Width  Sox Height  Length  Length  Weight  Weight  Weight  Weight  Weight  Also  Weight cardboard  Tare total  Cubik metre  Quantity  Max. cleaning temperature (Dishwasher)  Max usage temperature (food contact)  Max usage temperature  Max. drying temperature  Min. usage temperature  Max. drying temperature  Min. usage concentration  Win. usage Concentration  Max. pH-value in usage Concentration  Max. pH-value in usage Concentration  No  20  No  20  No  20  Associated Also  No  No  No  Associated Also  No  No  No  No  Associated Also  No  No  No  No  No  No  No  No  No	FDA compliant raw material (CFR 21)	Yes
Use of phthalates and bisphenol A So s Halal and Kosher compliant Yes Box Quantity 10 Pcs. Quantity Per Pallet (80 x 120 x 200 cm) 480 Pcs. Quantity Per Layer (Pallet) 80 Pcs. Quantity Per Layer (Pallet) 90 Pcs. Quantity Pcs. Quantity Per Layer (Pallet) 90 Pcs. Quantity Per Layer (	Complies with UK 2019 No. 704 on food contact materials	Yes
S Halal and Kosher compliant  Box Quantity  Quantity per Pallet (80 x 120 x 200 cm)  Quantity Per Layer (Pallet)  Box Width  Box Width  Box Height  Length  Width  Height  Net Weight bag  Weight cardboard  Gross Weight  Cubik metre  Quantity  Max. cleaning temperature (Dishwasher)  Max usage temperature (non food contact)  Max. drying temperature  Min. pH-value in usage concentration  Yes  Box Quantity  10 Pcs.  11 Pcs.  11 Pcs.  12 Pcs.  12 Pcs.  13 Pcs.  14 Pcs.  15 Pcs.  16 Pcs.  16 Pcs.  17 Pcs.  18	Meets the REACH Regulation (EC) No. 1907/2006	Yes
Box Quantity   10 Pcs	Use of phthalates and bisphenol A	No
Quantity per Pallet (80 x 120 x 200 cm)  Quantity Per Layer (Pallet)  Box Length  Box Width  Box Width  Box Height  Length  Length  Width  Height  Cubik metre  C	Is Halal and Kosher compliant	Yes
Quantity Per Layer (Pallet)  Box Length  415 mm  Box Width  300 mm  Box Height  Length  290 mm  Width  Height  270 mm  Net Weight bag  Neight cardboard  Tare total  Gross Weight  Cubik metre  Recommended sterilisation temperature (Autoclave)  Max. cleaning temperature (Dishwasher)  Max usage temperature (food contact)  Max usage temperature (non food contact)  Min. usage temperature  Min. pH-value in usage concentration  415 mm  416 mm  417 mm  410 mm  410 mm  410 mm  411 mm  411 mm  411 mm  412 mm  413 mm  414 mm  415 mm  415 mm  415 mm  415 mm  415 mm  416 mm  417 mm  417 mm  418 mm  419 mm  419 mm  410 mm  410 mm  411 mm  411 mm  412 mm  413 mm  414 mm  415 mm  416 mm  417 mm  417 mm  418 mm  419 mm  419 mm  410 mm  410 mm  410 mm  410 mm  410 mm  411 mm  411 mm  412 mm  413 mm  414 mm  415 mm  416 mm  416 mm  417 mm  417 mm  418 mm  419 mm  419 mm  410 m	Box Quantity	10 Pcs.
Box Length	Quantity per Pallet (80 x 120 x 200 cm)	480 Pcs
Box Width         300 mm           Box Height         210 mm           Length         290 mm           Width         40 mm           Height         270 mm           Net Weight         0,463 kg           Weight bag         0,0129 kg           Weight cardboard         0,029 kg           Gross Weight         0,5 kg           Cubik metre         0,003132 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         100 °C           Max. drying temperature         100 °C           Min. pH-value in usage concentration         2 pH           Max. pH-value in Usage Concentration         10,5 pH	Quantity Per Layer (Pallet)	80 Pcs.
Box Height   210 mm	Box Length	415 mm
Length         290 mm           Width         40 mm           Height         270 mm           Net Weight         0,463 kg           Weight bag         0,0129 kg           Weight cardboard         0,029 kg           Tare total         0,0419 kg           Gross Weight         0,5 kg           Cubik metre         0,003132 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         100 °C           Max. drying temperature         100 °C           Min. pH-value in usage concentration         2 pH           Max. pH-value in Usage Concentration         10,5 pH	Box Width	300 mm
Width 40 mm Height 270 mm Net Weight 0,463 kg Weight bag 0,0129 kg Weight cardboard 0,029 kg Tare total 0,0419 kg Gross Weight 0,0419 kg Gross Weight 0,003132 M3 Recommended sterilisation temperature (Autoclave) 121 °C Max. cleaning temperature (Dishwasher) 93 °C Max usage temperature (food contact) 80 °C Min. usage temperature (and food contact) 100 °C Max. drying temperature 100 °C Min. pH-value in usage concentration 2 pH Max. pH-value in Usage Concentration 10,5 pH	Box Height	210 mm
Net Weight 0,463 kg Weight bag 0,0129 kg Weight cardboard 0,029 kg Tare total 0,0419 kg Cubik metre 0,003132 M3 Recommended sterilisation temperature (Autoclave) 121 °C Max. cleaning temperature (Dishwasher) 93 °C Max usage temperature (food contact) 100 °C Min. usage temperature (In food contact) 100 °C Max. drying temperature (In the same of the same	Length	290 mm
Net Weight bag 0,0129 kg Weight cardboard 0,029 kg Fare total 0,0419 kg Gross Weight 0,0419 kg Cubik metre 0,003132 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 (non food contact) 100 °C Min. usage temperature (non food contact) 100 °C Min. pH-value in usage concentration 2 pH Max. pH-value in Usage Concentration 10,5 pH	Width	40 mm
Weight bag0,0129 kgWeight cardboard0,029 kgFare total0,0419 kgGross Weight0,5 kgCubik metre0,003132 M3Recommended sterilisation temperature (Autoclave)121 °CMax. cleaning temperature (Dishwasher)93 °CMax usage temperature (food contact)80 °CMax usage temperature (non food contact)100 °CMin. usage temperature³-20 °CMax. drying temperature100 °CMin. pH-value in usage concentration2 pHMax. pH-value in Usage Concentration10,5 pH	Height	270 mm
Weight cardboard0,029 kgTare total0,0419 kgGross Weight0,5 kgCubik metre0,003132 M3Recommended sterilisation temperature (Autoclave)121 °CMax. cleaning temperature (Dishwasher)93 °CMax usage temperature (food contact)80 °CMax usage temperature (non food contact)100 °CMin. usage temperature100 °CMax. drying temperature100 °CMin. pH-value in usage concentration2 pHMax. pH-value in Usage Concentration10,5 pH	Net Weight	0,463 kg
Tare total 0,0419 kg Gross Weight 0,5 kg Cubik metre 0,003132 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 (non food contact) 100 °C Max. drying temperature 100 °C Min. pH-value in usage concentration 2 pH Max. pH-value in Usage Concentration 10,5 pH	Weight bag	0,0129 kg
Gross Weight 0,5 kg Cubik metre 0,003132 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 (non food contact) 100 °C Max. drying temperature 100 °C Min. pH-value in usage concentration 2 pH Max. pH-value in Usage Concentration 10,5 pH	Weight cardboard	0,029 kg
Cubik metre 0,003132 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 100 °C  Max. drying temperature 100 °C  Min. pH-value in usage concentration 2 pH  Max. pH-value in Usage Concentration 10,5 pH	Tare total	0,0419 kg
Recommended sterilisation temperature (Autoclave)  Max. cleaning temperature (Dishwasher)  Max usage temperature (food contact)  Max usage temperature (non food contact)  Min. usage temperature³  -20 °C  Max. drying temperature  Min. pH-value in usage concentration  2 pH  Max. pH-value in Usage Concentration  10,5 pH	Gross Weight	0,5 kg
Max. cleaning temperature (Dishwasher)  Max usage temperature (food contact)  Max usage temperature (non food contact)  Min. usage temperature³  Max. drying temperature  Min. pH-value in usage concentration  Max. pH-value in Usage Concentration  93 °C  80 °C  100 °C  10	Cubik metre	0,003132 M3
Max usage temperature (food contact)  Max usage temperature (non food contact)  Min. usage temperature  Max. drying temperature  100 °C  Min. pH-value in usage concentration  2 pH  Max. pH-value in Usage Concentration  10,5 pH	Recommended sterilisation temperature (Autoclave)	121 °C
Max usage temperature (non food contact)100 °CMin. usage temperature3-20 °CMax. drying temperature100 °CMin. pH-value in usage concentration2 pHMax. pH-value in Usage Concentration10,5 pH	Max. cleaning temperature (Dishwasher)	93 °C
Min. usage temperature -20 °C  Max. drying temperature 100 °C  Min. pH-value in usage concentration 2 pH  Max. pH-value in Usage Concentration 10,5 pH	Max usage temperature (food contact)	80 °C
Max. drying temperature100 °CMin. pH-value in usage concentration2 pHMax. pH-value in Usage Concentration10,5 pH	Max usage temperature (non food contact)	100 °C
Min. pH-value in usage concentration 2 pH Max. pH-value in Usage Concentration 10,5 pH	Min. usage temperature <sup>3</sup>	-20 °C
Max. pH-value in Usage Concentration 10,5 pH	Max. drying temperature	100 °C
	Min. pH-value in usage concentration	2 pH
<b>Gtin-13 Number</b> 5705020291432	Max. pH-value in Usage Concentration	10,5 pH
	Gtin-13 Number	5705020291432

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GTIN-14 Number (Box quantity)	15705020291439
Customs Tariff No.	96039091
Country of origin	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.

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