Broom, 410 mm, Soft, Pink





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

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Technical Data

Alaterial Polypropylene Polyster Stainless Steel (Als 304) Complies with (EC) 1935/2004 on food contact materials¹ You produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice CDA compliant raw material (CFR 21) You complies with UK 2019 No. 704 on food contact materials Meets the REACH Regulation (EC) No. 1907/2006 Mas Halal and Kosher compliant Sox Quantity 10 Pc Country 10 Pc Country Practice 10 Pc Cou	Item Number	31791
Complies with (EC) 1935/2004 on food contact materials' Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice DA complies with UK 2019 No. 704 on food contact materials Meets the REACH Regulation (EC) No. 1907/2006 Use of phthalates and bisphenol A Is Halal and Kosher compliant Sox Quantity 10 Potential Produced (80 x 120 x 200 cm) Quantity Per Layer (Pallet) Sox Length Sox Width 295 m Sox Height 10 m Width 65 m Let Weight 10 potential beight 11 potential beight 12 potential beight 13 potential beight 14 potential beight 15 potential beight 16 potential beight 17 potential beight 18 potential beight 19 potential beight 19 potential beight 10 potential beight 10 potential beight 11 potential beight 12 potential beight 13 potential beight 14 potential beight 15 potential beight 16 potential beight 17 potential beight 18 potential beight 19 potential beight 19 potential beight 10 potential beight 11 potential beight 12 potential beight 13 potential beight 14 potential beight 15 potential beight 16 potential beight 17 potential beight 18 potential beight 19 potential beight 19 potential beight 10 potential beight 1	Visible bristle length	56 mm
Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice DA compliant raw material (CFR 21) Complies with UK 2019 No. 704 on food contact materials Meets the REACH Regulation (EC) No. 1907/2006 Jose of phthalates and bisphenol A Shalal and Kosher compliant Cox Quantity Cox Quanti	Material	Polyester Stainless Steel (AISI
Manufacturing Practice DA compliant raw material (CFR 21) Complies with UK 2019 No. 704 on food contact materials Meets the REACH Regulation (EC) No. 1907/2006 Dise of phthalates and bisphenol A Shalal and Kosher compliant Cox Quantity Datantity per Pallet (80 x 120 x 200 cm) Cox Quantity Per Layer (Pallet) Cox Length Cox Height	Complies with (EC) 1935/2004 on food contact materials ¹	Yes
Meets the REACH Regulation (EC) No. 1907/2006 Meets the REACH Regulatio	Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Meets the REACH Regulation (EC) No. 1907/2006 Yellse of phthalates and bisphenol A Shalal and Kosher compliant Sox Quantity Quantity per Pallet (80 x 120 x 200 cm) Quantity Per Layer (Pallet) Sox Length Sox Width Sox Width Sox Height Length Length Length Length Length Let Weight Let Weight Let Weight Sox Width Sox Height Let Weight Let Weight cardboard Let Weight Le	FDA compliant raw material (CFR 21)	Yes
Ise of phthalates and bisphenol A Is Halal and Kosher compliant Is Auantity Per Pallet (80 x 120 x 200 cm) Is Auantity Per Layer (Pallet) Is Auantity Per Laye	Complies with UK 2019 No. 704 on food contact materials	Yes
Shalal and Kosher compliant Sox Quantity Quantity per Pallet (80 x 120 x 200 cm) Quantity Per Layer (Pallet) Sox Length Sox Width Sox Width Sox Height Sox	Meets the REACH Regulation (EC) No. 1907/2006	Yes
Rox Quantity per Pallet (80 x 120 x 200 cm) Quantity per Pallet (80 x 120 x 200 cm) Quantity Per Layer (Pallet) Rox Length Rox Width Rox Height Rox Height Roy Height	Use of phthalates and bisphenol A	No
Auantity per Pallet (80 x 120 x 200 cm) Auantity Per Layer (Pallet) Auantity Per Layer	Is Halal and Kosher compliant	Yes
Auantity Per Layer (Pallet) Sox Length Sox Width Sox Width Sox Height Length Vidth Sox Height Length Vidth Sox Height Let Weight Let Weight Let Weight Veight cardboard Let Weight Sox Swight Let Weight Sox Height Let Weight Let	Box Quantity	10 Pcs.
Sox Length 420 m Sox Width 295 m Sox Height 210 m Length 410 m Length 410 m Length 130 m Leight 9,5 Leight 9,5 Leight 9,5 Leight 0,5 Leight 10,5 Leigh	Quantity per Pallet (80 x 120 x 200 cm)	480 Pcs
Box Width 295 m Box Height 210 m Length 410 m Vidth 65 m Leight 130 m Let Weight 0,5 Let Weight bag 0,009 Veight cardboard 0,0162 Forest Weight 0,53 Forest Weight 0,	Quantity Per Layer (Pallet)	60 Pcs.
Rox Height 210 m Length 410 m Vidth 65 m Reight 130 m Reight 0,5 Reight bag 0,009 Veight cardboard 0,0162 Fare total 0,0252 Fares Weight 0,53 Recommended sterilisation temperature (Autoclave) 121 Rax. cleaning temperature (Dishwasher) 93 Max usage temperature (food contact) 100 Max usage temperature (non food contact) 100 Max. drying temperature (100 m Max. drying tempe	Box Length	420 mm
Vidth 65 m Height 130 m Het Weight 0,5 Veight bag 0,009 Veight cardboard 0,0162 Gare total 0,0252 Gross Weight 0,53 Cubik metre 0,003465 M Recommended sterilisation temperature (Autoclave) 121 Max. cleaning temperature (Dishwasher) 93 Max usage temperature (non food contact) 100 Min. usage temperature 3 -20 Max. drying temperature 100	Box Width	295 mm
Vidith leight leight let Weight Veight bag Veight cardboard Veight cardboard O,0162 Foress Weight Cubik metre Recommended sterilisation temperature (Autoclave) Max. cleaning temperature (Dishwasher) Max usage temperature (non food contact) Max usage temperature (non food contact) Min. usage temperature Max. drying temperature 100	Box Height	210 mm
Height 130 m Het Weight 0,5 Veight bag 0,009 Veight cardboard 0,0162 Fare total 0,0252 Foross Weight 0,53 Foross Weight 0,53 Foross Weight 0,53 Foross Weight 0,53 Foross Weight 0,03465 Foross Weight	Length	410 mm
Neight bag 0,009 Veight cardboard 0,0162 Gare total 0,0252 Gross Weight 0,53 Cubik metre 0,003465 N Recommended sterilisation temperature (Autoclave) 121 Max. cleaning temperature (Dishwasher) 93 Max usage temperature (food contact) 80 Max usage temperature (non food contact) 100 Min. usage temperature 3 -20 Max. drying temperature 100	Width	65 mm
Veight bag0,009Veight cardboard0,0162Gross Weight0,0252Gross Weight0,53Cubik metre0,003465Recommended sterilisation temperature (Autoclave)121Max. cleaning temperature (Dishwasher)93Max usage temperature (food contact)80Max usage temperature (non food contact)100Min. usage temperature³-20Max. drying temperature100	Height	130 mm
Veight cardboard 0,0162 Fare total 0,0252 Foross Weight 0,53 Foubik metre 0,003465 Note that the commended sterilisation temperature (Autoclave) 121 Foross Weight 0,003465 Note that the commended sterilisation temperature (Autoclave) 121 Foross Weight 0,003465 Note that the commended sterilisation temperature (Autoclave) 121 Foross Weight 0,003465 Note that the commended sterilisation temperature (Autoclave) 121 Foross Weight 0,003465 Note that the commended sterilisation temperature (Autoclave) 121 Foross Weight 0,003465 Note that the commended sterilisation temperature (Autoclave) 121 Foross Weight 0,003465 Note that the commended sterilisation temperature (Autoclave) 121 Foross Weight 0,003465 Note that the commended sterilisation temperature (Autoclave) 121 Foross Weight 0,003465 Note that the commended sterilisation temperature (Autoclave) 121 Foross Weight 0,003465 Note that the commended sterilisation temperature (Autoclave) 121 Foross Weight 0,003465 Note that the commended sterilisation temperature (Autoclave) 121 Foross Weight 0,003465 Note that the commended sterilisation temperature (Autoclave) 121 Foross Weight 0,003465 Note that the commended sterilisation temperature (Autoclave) 121 Foross Weight 0,003465 Note that the commended sterilisation temperature (Autoclave) 121 Foross Weight 0,003465 Note that the commended sterilisation temperature (Autoclave) 121 Foross Weight 0,003465 Note that the commended sterilisation temperature (Autoclave) 121 Foross Weight 0,003465 Note that the commended sterilisation temperature (Autoclave) 121 Foross Weight 0,003465 Note that the commended sterilisation temperature (Autoclave) 121 Foross Weight 0,003465 Note that the commended sterilisation temperature (Autoclave) 121 Foross Weight 0,003465 Note the commended sterilisation temperature (Autoclave) 121 Foross Weight 0,003465 Note the commended sterilisation temperature (Autoclave) 121 Foross Weight 0,003465 Note the commended sterilisation temperature (Autoclave) 121 Foross Weight 0,003465 Note the commended s	Net Weight	0,5 kg
Fare total 0,0252 Gross Weight 0,53 Cubik metre 0,003465 No. Recommended sterilisation temperature (Autoclave) 121 Max. cleaning temperature (Dishwasher) 93 Max usage temperature (food contact) 80 Max usage temperature (non food contact) 100 Min. usage temperature 3 -20 Max. drying temperature 100	Weight bag	0,009 kg
Cubik metre 0,003465 Note Recommended sterilisation temperature (Autoclave) 121 Max. cleaning temperature (Dishwasher) 93 Max usage temperature (food contact) 80 Max usage temperature (non food contact) 100 Min. usage temperature (100 Max. drying temperature) 100 Max. drying temperature 100 Max. drying temper	Weight cardboard	0,0162 kg
Recommended sterilisation temperature (Autoclave) Max. cleaning temperature (Dishwasher) Max usage temperature (food contact) Max usage temperature (non food contact) Min. usage temperature Max. drying temperature	Tare total	0,0252 kg
Recommended sterilisation temperature (Autoclave) Max. cleaning temperature (Dishwasher) Max usage temperature (food contact) Max usage temperature (non food contact) Min. usage temperature Max. drying temperature	Gross Weight	0,53 kg
Max. cleaning temperature (Dishwasher) Max usage temperature (food contact) Max usage temperature (non food contact) Min. usage temperature Max. drying temperature	Cubik metre	0,003465 M3
Max usage temperature (food contact) Max usage temperature (non food contact) Min. usage temperature Activity temperature 100	Recommended sterilisation temperature (Autoclave)	121 °C
Max usage temperature (non food contact) Min. usage temperature -20 Max. drying temperature 100	Max. cleaning temperature (Dishwasher)	93 °C
Alax. drying temperature 100	Max usage temperature (food contact)	80 °C
Max. drying temperature 100	Max usage temperature (non food contact)	100 °C
, , ,	Min. usage temperature ³	-20 °C
fin_nH-value in usage concentration 2 r	Max. drying temperature	100 °C
mi. pri-value in adage conformation	Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration 10,5 p	Max. pH-value in Usage Concentration	10,5 pH
570502031791	Gtin-13 Number	5705020317910

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GTIN-14 Number (Box quantity)	15705020317917
Customs Tariff No.	96039099
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.

3. Do not store the product below 0° Celsius.

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