

31942

# Broom, 610 mm, Soft/hard, Green



Designed for the effective cleaning of both wet and dry surfaces, this Broom has firm front bristles that loosen stubborn dirt and heavier debris, while the softer rear bristles gather the finer particles.

# Technical Data

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| <b>Item Number</b>   | 31942  |
| <b>Visible bristle length</b>  | 60 mm  |
| <b>Material</b>  | Polypropylene<br>Polyester<br>Stainless Steel (AISI 304) |
| <b>Complies with (EC) 1935/2004 on food contact materials<sup>1</sup></b>              | Yes  |
| <b>Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice</b> | Yes  |
| <b>FDA compliant raw material (CFR 21)</b>   | Yes  |
| <b>Meets the REACH Regulation (EC) No. 1907/2006</b>                                   | Yes  |
| <b>Use of phthalates and bisphenol A</b>   | No   |
| <b>Is Halal compliant</b>  | Yes  |
| <b>Box Quantity</b>  | 10 Pcs.  |
| <b>Quantity per Pallet (80 x 120 x 200 cm)</b>   | 360 Pcs  |
| <b>Quantity Per Layer (Pallet)</b>   | 40 Pcs.  |
| <b>Box Length</b>  | 620 mm   |
| <b>Box Width</b>   | 295 mm   |
| <b>Box Height</b>  | 205 mm   |
| <b>Length</b>  | 610 mm   |
| <b>Width</b>   | 70 mm  |
| <b>Height</b>  | 125 mm   |
| <b>Gross Weight</b>  | 0,79 kg  |
| <b>Net Weight</b>  | 0,75 kg  |
| <b>Cubik metre</b>   | 0,0053 M3  |
| <b>Recommended sterilisation temperature (Autoclave)</b>                               | 121 °C   |
| <b>Max. cleaning temperature (Dishwasher)</b>  | 93 °C  |
| <b>Max usage temperature (food contact)</b>  | 80 °C  |
| <b>Max usage temperature (non food contact)</b>  | 100 °C   |
| <b>Min. usage temperature<sup>3</sup></b>  | -20 °C   |
| <b>Min. pH-value in usage concentration</b>  | 2 pH   |
| <b>Max. pH-value in Usage Concentration</b>  | 10,5 pH  |
| <b>Gtin-13 Number</b>  | 5705020319426  |
| <b>GTIN-14 Number (Box quantity)</b>   | 15705020319423   |
| <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.

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