Dustpan Broom with Angled Thread, 250 mm, Medium, Blue





A very effective, lightweight broom that can be used for sweeping both dry and wet debris. The brush pattern is designed using 2 filament diameters.

The outer row of filaments is softer than the middle row, which gives a very effective sweeping quality. The filaments under the scraping edge are angled to facilitate sweeping close to walls and corners as well as under workbenches etc. An effective scraping edge has been implemented in the design to enable loosening stubborn debris from the surface.

Technical Data

| Item Number | 31033 |
|---|---|
| Visible bristle length | 58 mm |
| Material | Polypropylene Polyester Stainless Steel (AISI 304) |
| Complies with (EC) 1935/2004 on food contact materials ¹ | 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 | 10 Pcs. |
| Quantity per Pallet (80 x 120 x 200 cm) | 700 Pcs |
| Quantity Per Layer (Pallet) | 70 Pcs. |
| Box Length | 325 mm |
| Box Width | 235 mm |
| Box Height | 170 mm |
| Length | 250 mm |
| Width | 30 mm |
| Height | 120 mm |
| Net Weight | 0,146 kg |
| Weight bag | 0,0078 kg |
| Weight cardboard | 0,02 kg |
| Tare total | 0,0278 kg |
| Gross Weight | 0,17 kg |
| Cubik metre | 0,0009 M3 |
| Recommended sterilisation temperature (Autoclave) | 121 °C |
| Max. cleaning temperature (Dishwasher) | 95 °C |
| Max usage temperature (food contact) | 80 °C |
| Max usage temperature (non food contact) | 100 °C |
| Min. usage temperature ³ | -20 °C |
| Min. pH-value in usage concentration | 2 pH |
| Max. pH-value in Usage Concentration | 10,5 pH |
| Gtin-13 Number | 5705022028012 |
| GTIN-14 Number (Box quantity) | 15705028028068 |
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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.

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

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