

31034

# Dustpan Broom with Angled Thread, 250 mm, Medium, Red



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	31034
Visible bristle length	58 mm
Material	Polypropylene Polyester 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	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 <sup>3</sup>	-20 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10,5 pH
Gtin-13 Number	5705022028029
GTIN-14 Number (Box quantity)	15705028028075

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.