

31032

Dustpan Broom with Angled Thread, 9.8" Medium, Green



A very effective, lightweight broom that can be used for sweeping both dry and wet debris. The brush pattern is designed using 2 bristle diameters. The outer row of bristles is softer than the middle row, which gives a very effective sweeping quality. The bristles 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	31032
Bristle stiffness	Medium
Visible bristle length	2.3 "
Connection	Threaded
Material	Polypropylene Polyester (PBT) Stainless Steel (AISI 304)
Complies with (EC) 1935/2004 on food contact materials ¹	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulationl CFR 21 ¹	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Complies with California Proposition 65	Yes
Complies with Halal and Kosher	Yes
PFAS, Phthalates and BPA intentionally added	No
Design Registration No.	EU 008554125-0001, UK 6139371
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	700 Pcs.
Quantity Per Layer (Pallet)	70 Pcs.
Box Length/Depth	12.8 "
Box Width	9.3 "
Box Height	6.7 "
Product Length/Depth	9.8 "
Product Width	1.2 "
Product Height	4.7 "
Net Weight	0.3219 lbs
Weight bag (Recycling Symbol "4") LDPE	0.02 lbs
Weight cardboard (Recycling symbol "20" PAP)	0.04 lbs
Total Tare Weight	0.06 lbs
Gross Weight	0.3832 lbs
Cubic Feet	0.0318 ft3
Recommended sterilisation temperature (Autoclave)	249.8 °F
Max. cleaning temperature (Dishwasher)	203 °F
Max usage temperature (food contact)	176 °F
Max usage temperature (non food contact)	212 °F
Min. usage temperature	-4 °F
Max. drying temperature	212 °F

Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH
GTIN-13 Number	5705022027992
GTIN-14 Number (Box quantity)	15705028028006
Customs Tariff Number	96039099
Country of Origin ISO Code	DK
Country of Origin	Denmark

New equipment should be cleaned, disinfected, sterilized, 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 32 °Fahrenheit.