

31053

# Lobby Broom, Angle Cut, 260 mm, Medium, Blue



The broom head is manufactured with two different bristle diameters to give a smooth and even sweeping effect for both dry and moist debris. The angle cut trimming offers an ergonomic sweeping position.

# Technical Data

<b>Item Number</b>	31053
<b>Bristle stiffness</b>	Medium
<b>Visible bristle length</b>	69 mm
<b>Connection</b>	Threaded
<b>Material</b>	Polypropylene Polyester (PBT) Stainless Steel (AISI 304)
<b>Complies with (EC) 1935/2004 on food contact materials<sup>1</sup></b>	Yes
<b>Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice</b>	Yes
<b>Complies with FDA Regulation CFR 21<sup>1</sup></b>	Yes
<b>Complies with UK 2019 No. 704 on food contact materials</b>	Yes
<b>Complies with California Proposition 65</b>	Yes
<b>Complies with Halal and Kosher</b>	Yes
<b>Box Quantity</b>	10 Pcs.
<b>Quantity per Pallet (80 x 120 x approx.180 cm)</b>	560 Pcs.
<b>Quantity Per Layer (Pallet)</b>	80 Pcs.
<b>Box Length/Depth</b>	380 mm
<b>Box Width</b>	285 mm
<b>Box Height</b>	175 mm
<b>Product Length/Depth</b>	260 mm
<b>Product Width</b>	35 mm
<b>Product Height</b>	180 mm
<b>Net Weight</b>	0.32 kg
<b>Weight bag (Recycling Symbol "4")</b>	0.0078 kg
<b>Weight cardboard (Recycling symbol "20" PAP)</b>	0.0183 kg
<b>Total Tare Weight</b>	0.0261 kg
<b>Gross Weight</b>	0.35 kg
<b>Cubic metre</b>	0.001638 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>Max. drying temperature</b>	100 °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>	5705022021112

<b>GTIN-14 Number (Box quantity)</b>	15705028021175
<b>Customs Tariff Number</b>	96039099
<b>Country of Origin ISO Code</b>	DK
<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.

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