

31665

## Broom w/ Straight Neck, 310 mm, Medium, White



Ideal for cleaning between machines and under tables, this straight-necked Broom easily removes dust, paper and food particles such as fish and meat.

# Technical Data

Item Number	31665
Bristle stiffness	Medium
Visible bristle length	78 mm
Connection	Threaded
Material	Polypropylene Polyester (PBT) Stainless Steel (AISI 304L)
Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation CFR 21 <sup>1</sup>	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 intentionally added	No
Box Quantity	15 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	450 Pcs.
Quantity Per Layer (Pallet)	90 Pcs.
Box Length/Depth	400 mm
Box Width	310 mm
Box Height	310 mm
Product Length/Depth	310 mm
Product Width	60 mm
Product Height	140 mm
Net Weight	0.43 kg
Weight bag (Recycling Symbol "4")	0.0087 kg
Weight cardboard (Recycling symbol "20" PAP)	0.0307 kg
Total Tare Weight	0.0394 kg
Gross Weight	0.47 kg
Cubic metre	0.002604 M3
Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	93 °C
Max. usage temperature (food contact)	80 °C
Max usage temperature (non food contact)	100 °C
Min. usage temperature <sup>3</sup>	-20 °C
Max. drying temperature	100 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH

<b>GTIN-13 Number</b>	5705020316654
<b>GTIN-14 Number (Box quantity)</b>	15705020316651
<b>Customs Tariff Number</b>	96039099
<b>UNSPSC Code</b>	47131604
<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.