

Broom w/ Straight Neck

310 mm, Medium, Grey



Item Number: 316688



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

General Information

Bristle Stiffness	Medium
Connection	Euro Threaded
Colour	Grey
Material	Polypropylene, Polyester (PBT), Stainless Steel (AISI 304L)
UNSPSC Code	47131604
Country of Origin	Denmark

Product Dimensions

Visible bristle length	78 mm
Product Length/Depth	310 mm
Product Width	60 mm
Product Height	140 mm
Net Weight	0.43 kg

Packaging & Shipping Details

Box Quantity	15 Pcs.
Quantity Per Layer (Pallet)	90 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	450 Pcs.
Box Length/Depth	0 mm
Box Width	0 mm
Box Height	0 mm
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.0087 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.0307 kg
Total Tare Weight	0.0394 kg
Gross Weight	0.47 kg
Cubic metre	0,002604 M3
GTIN-13 Number	5705022050310
GTIN-14 Number (Box quantity)	15705028050328
Customs Tariff Number	96039099

Item Number: 316688

Compliance & Standard Details

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 Regulation CFR 21 ¹	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Complies with REACH Regulation (EC) No. 1907/2006	Yes
Complies with California Proposition 65	Yes
Complies with Halal and Kosher	Yes
PFAS intentionally added	No

Usage Limits

Recommended sterilisation temperature (Autoclave)	121
Max. cleaning temperature (Dishwasher)	93 °C
Max. usage temperature (food contact)	80
Max usage temperature (non food contact)	100
Min. usage temperature ³	-20
Max. drying temperature	100
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH

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.