

31949

Broom, 610 mm, Soft/hard, Black



Designed for the effective cleaning of both wet and dry surfaces, this Broom has firm front bristles that loosen stubborn dirt and heavier debris, while the softer rear bristles gather the finer particles.

Technical Data

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|--|---|
| Item Number | 31949 |
| Bristle stiffness | Soft/hard |
| Visible bristle length | 60 mm |
| Connection | Threaded |
| Material | Polypropylene Polyester (PBT) Stainless Steel (AISI 304L) |
| Complies with (EC) 1935/2004 on food contact materials¹ | Yes |
| Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| Complies with FDA Regulation CFR 21¹ | 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, Phthalates and BPA intentionally added | No |
| Box Quantity | 10 Pcs. |
| Quantity per Pallet (80 x 120 x approx.180 cm) | 280 Pcs |
| Quantity Per Layer (Pallet) | 40 Pcs. |
| Box Length/Depth | 610 mm |
| Box Width | 290 mm |
| Box Height | 200 mm |
| Product Length/Depth | 610 mm |
| Product Width | 70 mm |
| Product Height | 125 mm |
| Net Weight | 0.76 kg |
| Weight bag (Recycling Symbol "4") | 0.0147 kg |
| Weight cardboard (Recycling symbol "20" PAP) | 0.0253 kg |
| Total Tare Weight | 0.04 kg |
| Gross Weight | 0.8 kg |
| Cubic metre | 0.005338 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 temperature³ | -20 °C |
| Max. drying temperature | 100 °C |
| Min. pH-value in usage concentration | 2 pH |

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|---|----------------|
| Max. pH-value in Usage Concentration | 10.5 pH |
| GTIN-13 Number | 5705020319495 |
| GTIN-14 Number (Box quantity) | 15705020319492 |
| Customs Tariff Number | 96039099 |
| Country of Origin ISO Code | DK |
| Country of Origin | 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.

3. Do not store the product below 0° Celsius.