

31046

# Lobby Broom, 260 mm, Soft/hard, Yellow



Easily clean the narrow spaces between production line equipment with this Lobby Broom. Ideal for sweeping dry areas, perfect for use with a lobby pan, and can be used with any Vikan handle.

# Technical Data

<b>Item Number</b>	31046
<b>Bristle stiffness</b>	Soft/hard
<b>Visible bristle length</b>	75 mm
<b>Material</b>	Polypropylene Polyester 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 I CFR 21<sup>1</sup></b>	Yes
<b>Complies with UK 2019 No. 704 on food contact materials</b>	Yes
<b>Complies with REACH Regulation (EC) No. 1907/2006</b>	Yes
<b>Complies with California Proposition 65</b>	Yes
<b>Complies with Halal and Kosher</b>	Yes
<b>PFAS, Phthalates and BPA intentionally added</b>	No
<b>Box Quantity</b>	10 Pcs.
<b>Quantity per Pallet (80 x 120 x 180-200 cm)</b>	800 Pcs
<b>Quantity Per Layer (Pallet)</b>	80 Pcs.
<b>Box Length</b>	380 mm
<b>Box Width</b>	290 mm
<b>Box Height</b>	180 mm
<b>Length</b>	260 mm
<b>Width</b>	35 mm
<b>Height</b>	175 mm
<b>Net Weight</b>	0.34 kg
<b>Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))</b>	0.0078 kg
<b>Weight cardboard (Recycling symbol "20" PAP)</b>	0.022 kg
<b>Tare total</b>	0.0298 kg
<b>Gross Weight</b>	0.37 kg
<b>Cubic metre</b>	0.001592 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>	5705020310461
<b>GTIN-14 Number (Box quantity)</b>	15705020310468
<b>Customs Tariff No.</b>	96039099
<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.

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