

31669

Broom w/ Straight Neck, 12.2" Medium, Black



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

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| Item Number | 31669 |
| Bristle stiffness | Medium |
| Visible bristle length | 3.1 " |
| Material | Polypropylene Polyester (PBT) Stainless Steel (AISI 304) |
| 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 I CFR 21 ¹ | Yes |
| Complies with UK 2019 No. 704 on food contact materials | Yes |
| Meets the 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 | 15 Pcs. |
| Quantity per Pallet (80 x 120 x 180-200 cm) | 450 Pcs. |
| Quantity Per Layer (Pallet) | 90 Pcs. |
| Box Length | 15.7 " |
| Box Width | 12.2 " |
| Box Height | 12.2 " |
| Length | 12.2 " |
| Width | 2.4 " |
| Height | 5.5 " |
| Net Weight | 0.948 lbs |
| Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE)) | 0.02 lbs |
| Weight cardboard (Recycling symbol "20" PAP) | 0.07 lbs |
| Tare Total | 0.09 lbs |
| Gross Weight | 1.0348 lbs |
| Cubic Feet | 0.092 ft ³ |
| Recommended sterilisation temperature (Autoclave) | 249.8 °F |
| Max. cleaning temperature (Dishwasher) | 199.4 °F |
| Max usage temperature (food contact) | 176 °F |
| Max usage temperature (non food contact) | 212 °F |
| Min. usage temperature | -4 °F |
| Max. drying temperature | 212 °F |
| Min. pH-value in usage concentration | 2 pH |

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|---|----------------|
| Max. pH-value in Usage Concentration | 10.5 pH |
| GTIN-13 Number | 5705020316692 |
| GTIN-14 Number (Box quantity) | 15705020316699 |
| Customs Tariff No. | 96039099 |
| Country of Origin | Denmark |

New equipment should be cleaned, disinfected, sterilized, 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 32 °Fahrenheit.