

31945

Broom, 24" Soft/stiff, White



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 | 31945 |
| Bristle stiffness | Soft/stiff |
| Visible bristle length | 2.4 " |
| Material | Polypropylene Polyester (PBT) Stainless Steel (AISI 304) |
| 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 I CFR 21¹ | 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 | 10 Pcs. |
| Quantity per Pallet (80 x 120 x 180-200 cm) | 240 Pcs. |
| Quantity Per Layer (Pallet) | 40 Pcs. |
| Box Length | 24 " |
| Box Width | 11.4 " |
| Box Height | 7.9 " |
| Length | 24 " |
| Width | 2.8 " |
| Height | 4.9 " |
| Net Weight | 1.6534 lbs |
| Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE)) | 0.03 lbs |
| Weight cardboard (Recycling symbol "20" PAP) | 0.06 lbs |
| Tare Total | 0.09 lbs |
| Gross Weight | 1.7416 lbs |
| Cubic Feet | 0.1886 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 | 5705020031946 |
| GTIN-14 Number (Box quantity) | 15705020031943 |
| 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.

3. Do not store the product below 32 °Fahrenheit.