

Broom, Angle Cut

11.4" Extra stiff, White



Item Number: 29145

Easily clean narrow spaces between equipment prior to scrubbing with this versatile Angle Cut Broom featuring angled bristles. Ideal for removing dirt and larger food particles from moist surfaces.

General Information

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|--------------------------|--|
| Bristle stiffness | Extra stiff |
| Connection | Euro Threaded |
| Color | White |
| Material | Polypropylene, Stainless Steel (AISI 304), Polyester (PET) |
| UNSPSC Code | 47131604 |
| Country of Origin | Denmark |

Product Dimensions

| | |
|-------------------------------|------------|
| Visible bristle length | 6.7 " |
| Product Length/Depth | 11.4 " |
| Product Width | 1.6 " |
| Product Height | 10.6 " |
| Net Weight | 1.0207 lbs |

Packaging & Shipping Details

| | |
|---|----------------|
| Box Quantity | 10 Pcs. |
| Quantity per Pallet (80 x 120 x approx.180 cm) | 480 Pcs. |
| Quantity Per Layer (Pallet) | 80 Pcs. |
| Box Length/Depth | 16.3 " |
| Box Width | 11.8 " |
| Box Height | 8.3 " |
| Plastic Packaging (Recycling Symbol "4") LDPE per Pcs. | 0.03 lbs |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0.06 lbs |
| Total Tare Weight | 0.09 lbs |
| Gross Weight | 1.1131 lbs |
| Cubic Feet | 0.1107 ft3 |
| GTIN-13 Number | 5705020291456 |
| GTIN-14 Number (Box quantity) | 15705020291453 |
| Customs Tariff Number | 96039091 |



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Compliance & Standard Details

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|--|-----|
| Complies with FDA Regulation CFR 21 ¹ | Yes |
| Complies with California Proposition 65 | Yes |
| Complies with Halal and Kosher | Yes |
| PFAS intentionally added | No |

Usage Limits

| | |
|---|----------|
| 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 |
| Max. pH-value in Usage Concentration | 10.5 pH |

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.

