

316688

# Broom w/ Straight Neck, 310 mm, Medium, Grey



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

<b>Item Number</b>	316688
<b>Bristle stiffness</b>	Medium
<b>Visible bristle length</b>	78 mm
<b>Connection</b>	Euro Threaded
<b>Material</b>	Polypropylene Polyester (PBT) Stainless Steel (AISI 304L)
<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 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 intentionally added</b>	No
<b>Box Quantity</b>	15 Pcs.
<b>Quantity per Pallet (80 x 120 x approx.180 cm)</b>	450 Pcs
<b>Quantity Per Layer (Pallet)</b>	90 Pcs.
<b>Box Length/Depth</b>	0 mm
<b>Box Width</b>	0 mm
<b>Box Height</b>	0 mm
<b>Product Length/Depth</b>	310 mm
<b>Product Width</b>	60 mm
<b>Product Height</b>	140 mm
<b>Net Weight</b>	0.43 kg
<b>Plastic Packaging (Recycling Symbol "4")</b>	0.0087 kg
<b>Cardboard Packaging (Recycling symbol "20" PAP)</b>	0.0307 kg
<b>Total Tare Weight</b>	0.0394 kg
<b>Gross Weight</b>	0.47 kg
<b>Cubic metre</b>	0.002604 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>	5705022050310
<b>GTIN-14 Number (Box quantity)</b>	15705028050328
<b>Customs Tariff Number</b>	96039099
<b>UNSPSC Code</b>	47131604
<b>Country of Origin ISO Code</b>	DK
<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.

1. See Declaration of Compliance for further details on food contact
3. Do not store the product below 0° Celsius.