

31743

Broom, 410 mm, Soft/hard, Blue



Designed for effective cleaning of food industry floors as well as in kitchens and restaurants, this Broom has firm front bristles that loosen stubborn dirt and heavier debris, while the softer rear bristles gather the finer particles.

Technical Data

Item Number	31743
Bristle stiffness	Soft/hard
Visible bristle length	60 mm
Connection	Threaded
Material	Polypropylene Polyester (PBT) Stainless Steel (AISI 304L)
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 CFR 21 ¹	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Complies with REACH Regulation (EC) No. 1907/2006	Yes
Complies with California Proposition 65	Yes
Complies with Halal and Kosher	Yes
PFAS intentionally added	No
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	480 Pcs.
Quantity Per Layer (Pallet)	60 Pcs.
Box Length/Depth	545 mm
Box Width	275 mm
Box Height	220 mm
Product Length/Depth	410 mm
Product Width	90 mm
Product Height	120 mm
Net Weight	0.53 kg
Plastic Packaging (Recycling Symbol "4")	0.0138 kg
Cardboard Packaging (Recycling symbol "20" PAP)	0.0162 kg
Total Tare Weight	0.03 kg
Gross Weight	0.56 kg
Cubic metre	0.004428 M3
Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	93 °C
Max. usage temperature (food contact)	80 °C
Max usage temperature (non food contact)	100 °C
Min. usage temperature ³	-20 °C
Max. drying temperature	100 °C
Min. pH-value in usage concentration	2 pH

Max. pH-value in Usage Concentration	10.5 pH
GTIN-13 Number	5705020317439
GTIN-14 Number (Box quantity)	15705020317436
Customs Tariff Number	96039099
UNSPSC Code	47131604
Country of Origin ISO Code	DK
Country of Origin	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.