

Broom

16.1" Soft/stiff, Blue



Item Number: 31743



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.

General Information

Bristle stiffness	Soft/stiff
Connection	Euro Threaded
Color	Blue
Material	Polypropylene, Polyester (PBT), Stainless Steel (AISI 304L)
UNSPSC Code	47131604
Country of Origin	Denmark

Product Dimensions

Visible bristle length	2.2 "
Product Length/Depth	16.1 "
Product Width	3.5 "
Product Height	4.7 "
Net Weight	1.1684 lbs

Packaging & Shipping Details

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	21.5 "
Box Width	10.8 "
Box Height	8.7 "
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.03 lbs
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.04 lbs
Total Tare Weight	0.07 lbs
Gross Weight	1.2346 lbs
Cubic Feet	0.1565 ft3
GTIN-13 Number	5705020317439
GTIN-14 Number (Box quantity)	15705020317436
Customs Tariff Number	96039099



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Compliance & Standard Details

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
Meets the REACH Regulation (EC) No. 1907/2006	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.
3. Do not store the product below 32 °Fahrenheit.

