

Heavy-Duty Push Broom

24.4", Soft/stiff, Blue



Item Number: 31953



Designed from US food and beverage manufacturer feedback, the Heavy-Duty Push Broom has key features that those with large areas to clean will love. The broom head is heavier, making it easier to maintain contact with the floor during sweeping. The angle cut of the bristles also helps prevent skipping or hopping during long pushes across production flooring. Flared bristles reach into corners and wall junctions to make cleaning easier and more thorough. With more densely packed stiff and soft bristles to sweep both fine and larger debris, the Heavy-Duty Push Broom will become an indispensable part of your sanitation regimen.

General Information

Color	Blue
Material	Polypropylene, Polyester (PBT), Stainless Steel (AISI 304)
UNSPSC Code	47131604
Country of Origin ISO Code	DK
Country of Origin	Denmark

Product Dimensions

Product Length/Depth	620 mm
Product Width	80 mm
Product Height	135 mm
Net Weight	1.12 kg

Packaging & Shipping Details

Box Quantity	8 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	224 Pcs.
Quantity Per Layer (Pallet)	32 Pcs.
Box Length/Depth	610 mm
Box Width	290 mm
Box Height	200 mm
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.015 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.0463 kg
Total Tare Weight	0.0613 kg
Gross Weight	1.18 kg
Cubic metre	0.006696 M3
GTIN-13 Number	5705022041035
GTIN-14 Number (Box quantity)	15705028041043
Customs Tariff Number	96039099

Item Number: 31953

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
Complies with California Proposition 65	Yes
Complies with Halal and Kosher	Yes
PFAS intentionally added	No

Technical Data

Bristle stiffness	Soft/stiff
Visible bristle length	60 mm
Connection	Euro Threaded

Usage Limits

Recommended sterilisation temperature (Autoclave)	121 °F
Max. cleaning temperature (Dishwasher)	93 °C
Max. usage temperature (for 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

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.