

70689

# Broom, 300 mm, Medium, Black



Effectively remove medium dirt-and-food particles in both dry and damp environments with this sturdy Broom, ideal for use in smaller food production areas. Can be used with any Vikan handle.

# Technical Data

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| <b>Item Number</b>   | 70689  |
| <b>Visible bristle length</b>  | 60 mm  |
| <b>Material</b>  | Polypropylene<br>Polyester<br>Stainless Steel (AISI 304) |
| <b>Complies with (EC) 1935/2004 on food contact materials<sup>1</sup></b>              | Yes  |
| <b>Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice</b> | Yes  |
| <b>FDA compliant raw material (CFR 21)</b>   | Yes  |
| <b>Meets the REACH Regulation (EC) No. 1907/2006</b>                                   | Yes  |
| <b>Use of phthalates and bisphenol A</b>   | No   |
| <b>Is Halal compliant</b>  | Yes  |
| <b>Box Quantity</b>  | 10 Pcs.  |
| <b>Quantity per Pallet (80 x 120 x 200 cm)</b>   | 480 Pcs  |
| <b>Quantity Per Layer (Pallet)</b>   | 60 Pcs.  |
| <b>Box Length</b>  | 405 mm   |
| <b>Box Width</b>   | 350 mm   |
| <b>Box Height</b>  | 220 mm   |
| <b>Length</b>  | 300 mm   |
| <b>Width</b>   | 90 mm  |
| <b>Height</b>  | 130 mm   |
| <b>Gross Weight</b>  | 0,65 kg  |
| <b>Net Weight</b>  | 0,62 kg  |
| <b>Cubik metre</b>   | 0,0035 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>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>  | 5705020706899  |
| <b>GTIN-14 Number (Box quantity)</b>   | 15705020706896   |
| <b>Customs Tariff No.</b>  | 96039099   |
| <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.

3. Do not store the product below 0° Celsius.