## Broom, 24" Soft/stiff, Red





Designed for the effective cleaning of both wet and dry surfaces, 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   | 31944   |
|---|---|
| Visible bristle length  | 2.4 "   |
| Material  | Polypropylene<br>Polyester<br>Stainless Steel (AISI<br>304) |
| Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>             | Yes   |
| Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes   |
| FDA-compliant raw material (CFR 21)   | Yes   |
| Complies with UK 2019 No. 704 on food contact materials                         | Yes   |
| Meets the REACH Regulation (EC) No. 1907/2006                                   | Yes   |
| California Proposition 65 Compliant   | Yes   |
| Use of phthalates and bisphenol A   | No  |
| Is Halal and Kosher compliant   | Yes   |
| Box Quantity  | 10 Pcs.   |
| Quantity per Pallet (80 x 120 x 180-200 cm)                                     | 240 Pcs.  |
| Quantity Per Layer (Pallet)   | 40 Pcs.   |
| Length  | 24 "  |
| Width   | 2.8 "   |
| Height  | 4.9 "   |
| Net Weight  | 1.6534 lbs  |
| Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE)                | 0.03 lbs  |
| Tare Cardboard  | 0.06 lbs  |
| Tare Total  | 0.09 lbs  |
| Gross Weight  | 1.7416 lbs  |
| Cubic Feet  | 0.1886 ft3  |
| 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   |
| GTIN-13 Number  | 5705020319440   |
| GTIN-14 Number (Box quantity)   | 15705020319447  |
|   |   |

Customs Tariff No. 96039099

Country of Origin Denmark

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.