31056

Lobby Broom, Angle Cut, 260 mm, Medium, Yellow





The broom head is manufactured with two different bristle diameters to give a smooth and even sweeping effect for both dry and moist debris. The angle cut trimming offers an ergonomic sweeping position.

## **Technical Data**

| Item Number  | 31056   |
|--|---|
| Material   | Polypropylene<br>Polyester<br>Stainless Steel |
| Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>                | Yes   |
| Produced according to EU Regulation 2023/2006/EC of Good<br>Manufacturing Practice | Yes   |
| FDA compliant raw material (CFR 21)  | Yes   |
| Meets the REACH Regulation (EC) No. 1907/2006                                      | Yes   |
| Use of Phthalates  | No  |
| Is Halal compliant   | Yes   |
| Box Quantity   | 10 Pcs.                                       |
| Quantity Per Layer (Pallet)  | 80 Pcs.                                       |
| Box Length   | 380 mm  |
| Box Width  | 285 mm  |
| Box Height   | 175 mm  |
| Length   | 260 mm  |
| Width  | 150 mm  |
| Height   | 180 mm  |
| Gross Weight   | 0,34 kg                                       |
| Net Weight   | 0,32 kg                                       |
| Cubik metre  | 0 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   | -20 °C  |
| Min. pH-value in usage concentration   | 2 pH  |
| Max. pH-value in Usage Concentration   | 10,5 pH                                       |
| Gtin-13 Number   | 5705022021143                                 |
| GTIN-14 Number (Box quantity)  | 15705028021205                                |
| Commodity Code   | 96039099                                      |
| 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.

1. See Declaration of Compliance for further details on food contact