## Broom w/ Straight Neck, 12.2" Medium, White





Ideal for cleaning between machines and under tables, this straight-necked Broom easily removes dust, paper and food particles such as fish and meat.

## **Technical Data**

| Item Number   | 31665   |
|---|---|
| Visible bristle length  | 3.1 "   |
| 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  | 15 Pcs.   |
| Quantity per Pallet (80 x 120 x 200 cm)   | 450 Pcs.  |
| Quantity Per Layer (Pallet)   | 90 Pcs.   |
| Length  | 12.2 "  |
| Width   | 2.4 "   |
| Height  | 5.5 "   |
| Net Weight  | 0.948 lbs   |
| Tare plastic packaging  | 0.02 lbs  |
| Tare Cardboard  | 0.07 lbs  |
| Tare Total  | 0.09 lbs  |
| Gross Weight  | 1.0348 lbs  |
| Cubic Feet  | 0.092 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  | 5705020316654   |
| GTIN-14 Number (Box quantity)   | 15705020316651  |
| Customs Tariff No.  | 96039099  |
|   |   |

| Country of Origin | Denmark |
|-------------------|---------|
| Box length        | 15.7 "  |
| Box Width         | 12.2 "  |
| Box Height        | 12.2 "  |

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.

- 1. See Declaration of Compliance for further details on food contact
- 3. Do not store the product below 32 °Fahrenheit.