

31039

Dustpan Broom with Angled Thread, 9.84" Medium, Black



A very effective, lightweight broom that can be used for sweeping both dry and wet debris. The brush pattern is designed using 2 filament diameters. The outer row of filaments is softer than the middle row, which gives a very effective sweeping quality. The filaments under the scraping edge are angled to facilitate sweeping close to walls and corners as well as under workbenches etc. An effective scraping edge has been implemented in the design to enable loosening stubborn debris from the surface.

Technical Data

Item Number	31039
Visible bristle length	2,28 "
Material	Polypropylene Polyester Stainless Steel (AISI 304)
Complies with (EC) 1935/2004 on food contact materials ¹	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
Use of phthalates and bisphenol A	No
Is Halal and Kosher compliant	Yes
Design Registration No.	EU 008554125-0001-0005, UK 6139371 – 6139375
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x 200 cm)	700 Pcs.
Quantity Per Layer (Pallet)	70 Pcs.
Length	9,84 "
Width	1,18 "
Height	4,72 "
Net Weight	0,3219 lbs
Tare plastic packaging	0,02 lbs
Tare Cardboard	0,04 lbs
Tare Total	0,06 lbs
Gross Weight	0,3832 lbs
Cubic Feet	0,0318 ft3
Recommended sterilisation temperature (Autoclave)	249,8 °F
Max. cleaning temperature (Dishwasher)	203 °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	5705022028050
GTIN-14 Number (Box quantity)	15705028028105

Customs Tariff No.	96039099
Country of Origin	Denmark
Box length	12,8 "
Box Width	9,25 "
Box Height	6,69 "

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
3. Do not store the product below 32 °Fahrenheit.

