

29142

Broom, Angle Cut, 290 mm,  
Very hard, Green



Easily clean narrow spaces between equipment prior to scrubbing with this versatile Angle Cut Broom featuring angled bristles. Ideal for removing dirt and larger food particles from moist surfaces.

# Technical Data

|   |  |
|---|--|
| Item Number   | 29142  |
| Visible bristle length  | 170 mm   |
| Material  | Polypropylene<br>Polyester<br>Stainless Steel (AISI 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  |
| Meets the REACH Regulation (EC) No. 1907/2006                                   | Yes  |
| Use of phthalates and bisphenol A   | No   |
| Is Halal compliant  | Yes  |
| Box Quantity  | 10 Pcs.  |
| Quantity per Pallet (80 x 120 x 200 cm)   | 480 Pcs  |
| Quantity Per Layer (Pallet)   | 60 Pcs.  |
| Box Length  | 415 mm   |
| Box Width   | 300 mm   |
| Box Height  | 210 mm   |
| Length  | 290 mm   |
| Width   | 40 mm  |
| Height  | 270 mm   |
| Gross Weight  | 0,5 kg   |
| Net Weight  | 0,463 kg   |
| Cubik metre   | 0,0031 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 <sup>3</sup>   | -20 °C   |
| Min. pH-value in usage concentration  | 2 pH   |
| Max. pH-value in Usage Concentration  | 10,5 pH  |
| Gtin-13 Number  | 5705020291425  |
| GTIN-14 Number (Box quantity)   | 15705020291422   |
| Customs Tariff No.  | 96039091   |
| 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

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