## Broom, 330 mm, Very hard, Blue





Remove heavy and larger particles from wet indoor and outdoor surfaces with this heavy-duty Broom. Can be used with any Vikan handle.

## **Technical Data**

Visible bristle length  Material  Complies with (EC) 1935/2004 on food contact materials¹  Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice  FDA compliant raw material (CFR 21)  Meets the REACH Regulation (EC) No. 1907/2006  Use of phthalates and bisphenol A	Polypropylene Polyester Stainless Steel (AISI 304)  Yes  Yes  Yes  No  Yes
Complies with (EC) 1935/2004 on food contact materials¹  Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice  FDA compliant raw material (CFR 21)  Meets the REACH Regulation (EC) No. 1907/2006	Polyester Stainless Steel (AISI 304)  Yes  Yes  Yes  No
Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice  FDA compliant raw material (CFR 21)  Meets the REACH Regulation (EC) No. 1907/2006	Yes Yes Yes No
Manufacturing Practice  FDA compliant raw material (CFR 21)  Meets the REACH Regulation (EC) No. 1907/2006	Yes Yes No
Meets the REACH Regulation (EC) No. 1907/2006	Yes No
	No
Use of phthalates and bisphenol A	
	Yes
ls Halal and Kosher compliant	
Box Quantity	8 Pcs.
Quantity per Pallet (80 x 120 x 200 cm)	288 Pcs
Quantity Per Layer (Pallet)	32 Pcs.
Box Length	610 mm
Box Width	290 mm
Box Height	200 mm
Length	330 mm
Width	100 mm
Height	170 mm
Net Weight	0,82 kg
Weight bag	0,0138 kg
Weight cardboard	0,0412 kg
Tare total	0,055 kg
Gross Weight	0,88 kg
Cubik metre	0,00561 M3
Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	93 °C
Max usage temperature (food contact)	100 °C
Max usage temperature (non food contact)	100 °C
Min. usage temperature³	-20 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10,5 pH
Gtin-13 Number	5705020291531
GTIN-14 Number (Box quantity)	15705020291538
Customs Tariff No.	96039091

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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.

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

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