

70685

# Broom, 300 mm, Medium, White



Effectively remove medium dirt-and-food particles in both dry and damp environments with this sturdy Broom, ideal for use in smaller food production areas. Can be used with any Vikan handle.

# Technical Data

<b>Item Number</b>	70685
<b>Bristle stiffness</b>	Medium
<b>Visible bristle length</b>	60 mm
<b>Connection</b>	Threaded
<b>Material</b>	Polypropylene Polyester (PBT) Stainless Steel (AISI 304L)
<b>Complies with (EC) 1935/2004 on food contact materials<sup>1</sup></b>	Yes
<b>Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice</b>	Yes
<b>Complies with FDA Regulationl CFR 21<sup>1</sup></b>	Yes
<b>Complies with UK 2019 No. 704 on food contact materials</b>	Yes
<b>Complies with California Proposition 65</b>	Yes
<b>Complies with Halal and Kosher</b>	Yes
<b>PFAS, Phthalates and BPA intentionally added</b>	No
<b>Box Quantity</b>	10 Pcs.
<b>Quantity per Pallet (80 x 120 x approx.180 cm)</b>	480 Pcs
<b>Quantity Per Layer (Pallet)</b>	60 Pcs.
<b>Box Length/Depth</b>	405 mm
<b>Box Width</b>	350 mm
<b>Box Height</b>	220 mm
<b>Product Length/Depth</b>	300 mm
<b>Product Width</b>	9000 mm
<b>Product Height</b>	130 mm
<b>Net Weight</b>	0.6 kg
<b>Weight bag (Recycling Symbol "4")</b>	0.0087 kg
<b>Weight cardboard (Recycling symbol "20" PAP)</b>	0.035 kg
<b>Total Tare Weight</b>	0.0437 kg
<b>Gross Weight</b>	0.64 kg
<b>Cubic metre</b>	0.351 M3
<b>Recommended sterilisation temperature (Autoclave)</b>	121 °C
<b>Max. cleaning temperature (Dishwasher)</b>	93 °C
<b>Max usage temperature (food contact)</b>	80 °C
<b>Max usage temperature (non food contact)</b>	100 °C
<b>Min. usage temperature<sup>3</sup></b>	-20 °C
<b>Max. drying temperature</b>	100 °C
<b>Min. pH-value in usage concentration</b>	2 pH
<b>Max. pH-value in Usage Concentration</b>	10.5 pH

<b>GTIN-13 Number</b>	5705020706851
<b>GTIN-14 Number (Box quantity)</b>	15705020706858
<b>Customs Tariff Number</b>	96039099
<b>Country of Origin ISO Code</b>	DK
<b>Country of Origin</b>	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.