

29146

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



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

<b>Item Number</b>	29146
<b>Bristle stiffness</b>	Very hard
<b>Visible bristle length</b>	170 mm
<b>Material</b>	Polypropylene Stainless Steel (AISI 304) Polyester (PET)
<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 Regulation I CFR 21<sup>1</sup></b>	Yes
<b>Complies with UK 2019 No. 704 on food contact materials</b>	Yes
<b>Complies with REACH Regulation (EC) No. 1907/2006</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 180-200 cm)</b>	480 Pcs
<b>Quantity Per Layer (Pallet)</b>	80 Pcs.
<b>Box Length</b>	415 mm
<b>Box Width</b>	300 mm
<b>Box Height</b>	210 mm
<b>Length</b>	290 mm
<b>Width</b>	40 mm
<b>Height</b>	270 mm
<b>Net Weight</b>	0.463 kg
<b>Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))</b>	0.0129 kg
<b>Weight cardboard (Recycling symbol "20" PAP)</b>	0.029 kg
<b>Tare total</b>	0.0419 kg
<b>Gross Weight</b>	0.5 kg
<b>Cubic metre</b>	0.003132 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>	80 °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>	5705020291463
<b>GTIN-14 Number (Box quantity)</b>	15705020291460
<b>Customs Tariff No.</b>	96039091
<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.

1. See Declaration of Compliance for further details on food contact
3. Do not store the product below 0° Celsius.