

Heavy-Duty Push Broom

24.4", Soft/stiff, White



Item Number: 31955



Designed from US food and beverage manufacturer feedback, the Heavy-Duty Push Broom has key features that those with large areas to clean will love. The broom head is heavier, making it easier to maintain contact with the floor during sweeping. The angle cut of the bristles also helps prevent skipping or hopping during long pushes across production flooring. Flared bristles reach into corners and wall junctions to make cleaning easier and more thorough. With more densely packed stiff and soft bristles to sweep both fine and larger debris, the Heavy-Duty Push Broom will become an indispensable part of your sanitation regimen.

General Information

| | |
|-------------------|--|
| Bristle stiffness | Soft/stiff |
| Connection | Euro Threaded |
| Color | White |
| Material | Polypropylene, Polyester (PBT), Stainless Steel (AISI 304) |
| UNSPSC Code | 47131604 |
| Country of Origin | Denmark |

Product Dimensions

| | |
|------------------------|------------|
| Visible bristle length | 2.4 " |
| Product Length/Depth | 24.4 " |
| Product Width | 3.1 " |
| Product Height | 5.3 " |
| Net Weight | 2.4691 lbs |

Packaging & Shipping Details

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|--|----------------|
| Box Quantity | 8 Pcs. |
| Quantity per Pallet (80 x 120 x approx.180 cm) | 224 Pcs. |
| Quantity Per Layer (Pallet) | 32 Pcs. |
| Box Length/Depth | 24 " |
| Box Width | 11.4 " |
| Box Height | 7.9 " |
| Plastic Packaging (Recycling Symbol "4") LDPE per Pcs. | 0.03 lbs |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0.1 lbs |
| Total Tare Weight | 0.14 lbs |
| Gross Weight | 2.6043 lbs |
| Cubic Feet | 0.2366 ft3 |
| GTIN-13 Number | 5705022041073 |
| GTIN-14 Number (Box quantity) | 15705028041081 |



Compliance & Standard Details

| | |
|---|-----|
| Complies with (EC) 1935/2004 on food contact materials ¹ | Yes |
| Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| Complies with FDA Regulation CFR 21 ¹ | Yes |
| Complies with UK 2019 No. 704 on food contact materials | Yes |
| Complies with California Proposition 65 | Yes |
| Complies with Halal and Kosher | Yes |
| PFAS intentionally added | No |

Usage Limits

| | |
|---|----------|
| Recommended sterilisation temperature (Autoclave) | 249.8 °F |
| Max. cleaning temperature (Dishwasher) | 199.4 °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 |

New equipment should be cleaned, disinfected, sterilized, 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 32 °Fahrenheit.