

Heavy-Duty Push Broom

24.4", Soft/stiff, Purple



Item Number: 31958



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	Purple
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

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	5705022041134
GTIN-14 Number (Box quantity)	15705028041142



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.