

56602

## Dustpan, 295 mm, Green



Collect food debris and dust from floors and work surfaces with this ergonomically designed Dustpan. Ideal for food industry use, it features thick wall for strength, durability and ease of cleaning. Use with Hand Brushes 4587 and 4589.

# Technical Data

<b>Item Number</b>	56602
<b>Material</b>	Polypropylene
<b>Recycling Symbol "5", Polypropylene (PP)</b>	Yes
<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 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>Design Registration No.</b>	EU 001367593-0001, GB90013675930001
<b>Box Quantity</b>	10 Pcs.
<b>Quantity per Pallet (80 x 120 x 180-200 cm)</b>	300 Pcs
<b>Quantity Per Layer (Pallet)</b>	60 Pcs.
<b>Box Length</b>	305 mm
<b>Box Width</b>	305 mm
<b>Box Height</b>	370 mm
<b>Length</b>	330 mm
<b>Width</b>	295 mm
<b>Height</b>	100 mm
<b>Net Weight</b>	0.3 kg
<b>Weight cardboard (Recycling symbol "20" PAP)</b>	0.04 kg
<b>Tare total</b>	0.04 kg
<b>Gross Weight</b>	0.34 kg
<b>Cubic metre</b>	0.009735 M3
<b>Recommended sterilisation temperature (Autoclave)</b>	121 °C
<b>Max. cleaning temperature (Dishwasher)</b>	93 °C
<b>Max usage temperature (food contact)</b>	100 °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>	120 °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>	5705020566028

<b>GTIN-14 Number (Box quantity)</b>	15705020566025
<b>Customs Tariff No.</b>	39241000
<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.