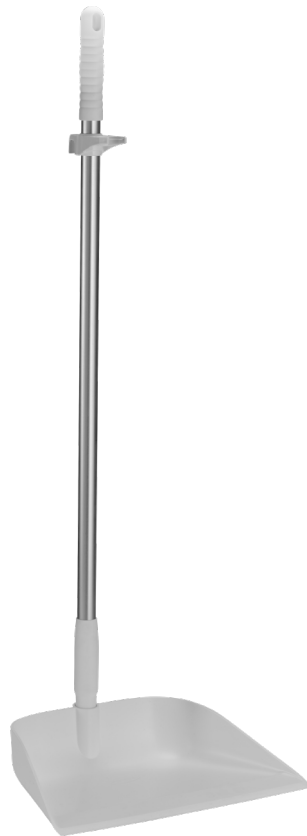


56625

# Upright Dustpan, 330 mm, White



The contact lip is designed for easy and efficient sweeping into the dustpan. The outer front surface has a raised area to prevent debris from falling out of the dustpan. The enlarged rear and side walls enable the dustpan to hold larger volumes of debris.

# Technical Data

<b>Item Number</b>	56625
<b>Max. Length</b>	960 mm
<b>Material</b>	Polypropylene Polyamide Anodised Aluminium
<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 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>Box Quantity</b>	10 Pcs.
<b>Quantity per Pallet (80 x 120 x approx.180 cm)</b>	120 Pcs
<b>Quantity Per Layer (Pallet)</b>	20 Pcs.
<b>Box Length/Depth</b>	1000 mm
<b>Box Width</b>	410 mm
<b>Box Height</b>	260 mm
<b>Product Length/Depth</b>	330 mm
<b>Product Width</b>	200 mm
<b>Product Height</b>	88 mm
<b>Net Weight</b>	0.466 kg
<b>Weight bag (Recycling Symbol "4")</b>	0.0332 kg
<b>Weight cardboard (Recycling symbol "20" PAP)</b>	0.0668 kg
<b>Total Tare Weight</b>	0.1 kg
<b>Gross Weight</b>	0.57 kg
<b>Cubic metre</b>	0.005808 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>	100 °C
<b>Min. pH-value in usage concentration</b>	2 pH
<b>Max. pH-value in Usage Concentration</b>	2.5 pH
<b>GTIN-13 Number</b>	5705022017894

<b>GTIN-14 Number (Box quantity)</b>	15705028017901
<b>Customs Tariff Number</b>	39241000
<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.

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