

56614

# Dustpan set, closable with broom, 370 mm, Medium, Red



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>	56614
<b>Material</b>	Polypropylene Polyester Stainless Steel (AISI 304) 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>Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice</b>	Yes
<b>FDA compliant raw material (CFR 21)</b>	Yes
<b>Complies with UK 2019 No. 704 on food contact materials</b>	Yes
<b>Meets the REACH Regulation (EC) No. 1907/2006</b>	Yes
<b>Use of phthalates and bisphenol A</b>	No
<b>Is Halal and Kosher compliant</b>	Yes
<b>Box Quantity</b>	4 Pcs.
<b>Quantity per Pallet (80 x 120 x 180-200 cm)</b>	40 Pcs
<b>Quantity Per Layer (Pallet)</b>	8 Pcs.
<b>Length</b>	370 mm
<b>Width</b>	240 mm
<b>Height</b>	1170 mm
<b>Net Weight</b>	1.693 kg
<b>Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))</b>	0.0477 kg
<b>Weight cardboard (Recycling symbol "20" PAP)</b>	0.1823 kg
<b>Tare total</b>	0.23 kg
<b>Gross Weight</b>	1.92 kg
<b>Cubik metre</b>	0.103896 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>	100 °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>	5705022015319
<b>GTIN-14 Number (Box quantity)</b>	15705028015372
<b>Customs Tariff No.</b>	96039099

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.

3. Do not store the product below 0° Celsius.