Upright Dustpan

330 mm, Blue

Item Number: 56623

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.

General Information

Colour	Blue
Material	Polypropylene, Polyamide, Anodised Aluminium
Country of Origin	Denmark

Product Dimensions

Max. Length	960 mm
Product Length/Depth	330 mm
Product Width	200 mm
Product Height	88 mm
Net Weight	0.47 kg

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity Per Layer (Pallet)	20 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	120 Pcs.
Box Length/Depth	1000 mm
Box Width	410 mm
Box Height	260 mm
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.0332 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.0668 kg
Total Tare Weight	0.1 kg
Gross Weight	0.57 kg
Cubic metre	0,005808 M3
GTIN-13 Number	5705022017856
GTIN-14 Number (Box quantity)	15705028017864
Customs Tariff Number	39241000

Compliance & Standard Details

Item Number: 56623

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 REACH Regulation (EC) No. 1907/2006	Yes
Complies with California Proposition 65	Yes
Complies with Halal and Kosher	Yes

Usage Limits

Recommended sterilisation temperature (Autoclave)	121 °C
Max. Cleaning Temperature (Dishwasher)	93 °C
Max usage temperature (food contact)	100 °C
Max usage temperature (non food contact)	100 °C
Min. usage temperature[3]	-20 °C
Max. Drying Temperature	100 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	2.5 pH

Sustainability Details

The product can be recycled as polypropylene (PP) – "5"	Yes

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.