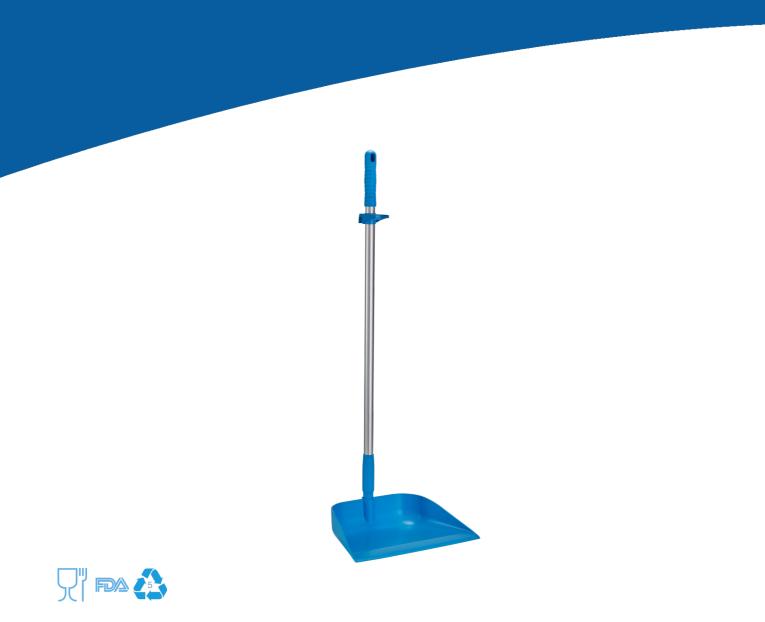
Upright dustpan, 13", Blue





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

Item Number	56623
Max. Length	37.8 "
Material	Anodised Aluminium Polyamide Polypropylene
Recycling Symbol "5", Polypropylene (PP)	Yes
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 RegulationI CFR 21 ¹	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Meets the REACH Regulation (EC) No. 1907/2006	Yes
Complies with California Proposition 65	Yes
Complies with Halal and Kosher	Yes
Phthalates and bisphenol A intentionally added	No
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	120 Pcs.
Quantity Per Layer (Pallet)	20 Pcs.
Box Length	39.4 "
Box Width	16.1 "
Box Height	10.2 "
Length	13 "
Width	7.9 "
Height	3.5 "
Net Weight	1.0273 lbs
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE)	0.07 lbs
Weight cardboard (Recycling symbol "20" PAP)	0.15 lbs
Tare Total	0.22 lbs
Gross Weight	1.2478 lbs
Cubic Feet	0.2052 ft3
Recommended sterilisation temperature (Autoclave)	249.8 °F
Max. cleaning temperature (Dishwasher)	199.4 °F
Max usage temperature (food contact)	212 °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	2.5 pH
GTIN-13 Number	5705022017856
GTIN-14 Number (Box quantity)	15705028017864
Customs Tariff No.	39241000
Country of Origin	Denmark

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.

- 1. See Declaration of Compliance for further details on food contact
- 3. Do not store the product below 32 °Fahrenheit.