

56603

## Dustpan, 295 mm, Blue



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

Item Number	56603
Material	Polypropylene
Product Recycling Symbol "5", Polypropylene (PP)	Yes
Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation CFR 21 <sup>1</sup>	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
PFAS intentionally added	No
Design Registration No.	EU 001367593-0001, GB90013675930001
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	300 Pcs.
Quantity Per Layer (Pallet)	60 Pcs.
Box Length/Depth	305 mm
Box Width	305 mm
Box Height	370 mm
Product Length/Depth	330 mm
Product Width	295 mm
Product Height	100 mm
Net Weight	0.3 kg
Cardboard Packaging (Recycling symbol "20" PAP)	0.04 kg
Total Tare Weight	0.04 kg
Gross Weight	0.34 kg
Cubic metre	0.009735 M3
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 <sup>3</sup>	-20 °C
Max. drying temperature	120 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH
GTIN-13 Number	5705020566035

<b>GTIN-14 Number (Box quantity)</b>	15705020566032
<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.