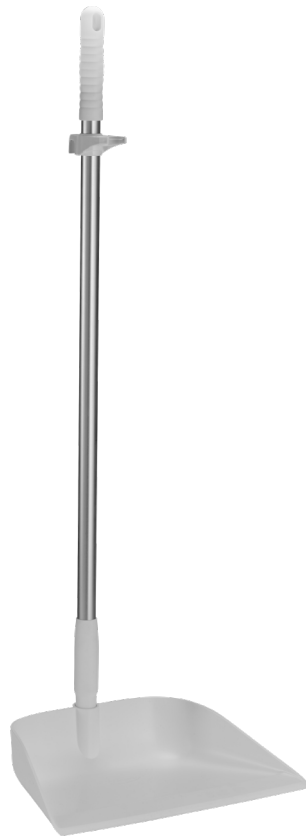


56625

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

Item Number	56625
Max. Length	960 mm
Material	Polypropylene Anodised Aluminium
Product 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 Regulationl 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
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	1000 mm
Box Width	410 mm
Box Height	260 mm
Length/Depth	330 mm
Width	200 mm
Height	88 mm
Net Weight	0.466 kg
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE)	0.0332 kg
Weight cardboard (Recycling symbol "20" PAP)	0.0668 kg
Tare total	0.1 kg
Gross Weight	0.57 kg
Cubic metre	0.005808 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 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

GTIN-13 Number	5705022017894
GTIN-14 Number (Box quantity)	15705028017901
Customs Tariff No.	39241000
Country of origin	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.