

56606

## Dustpan, 295 mm Yellow



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

<b>Item Number</b>	56606
<b>Material</b>	Polypropylene
<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>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>Design Registration No.</b>	EU Design No. 001367593-0001
<b>Box Quantity</b>	10 Pcs.
<b>Quantity per Pallet (80 x 120 x 200 cm)</b>	300 Pcs.
<b>Quantity Per Layer (Pallet)</b>	60 Pcs.
<b>Box Length</b>	305 mm
<b>Box Width</b>	305 mm
<b>Box Height</b>	370 mm
<b>Length/Depth</b>	330 mm
<b>Width</b>	295 mm
<b>Height</b>	100 mm
<b>Net Weight</b>	0,3 kg
<b>Weight cardboard</b>	0,04 kg
<b>Tare total</b>	0,04 kg
<b>Gross Weight</b>	0,34 kg
<b>Cubik metre</b>	0,009735 M3
<b>Recommended sterilisation temperature (Autoclave)</b>	121 °C
<b>Max. cleaning temperature (Dishwasher)</b>	93 °C
<b>Max. usage temperature (for food contact)</b>	100 °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>	120 °C
<b>Min. pH-value in usage concentration</b>	2 pH
<b>Max. pH-value in Usage Concentration</b>	10,5 pH
<b>Recycling Symbol "5", Polypropylene (PP)</b>	Yes
<b>GTIN-13 Number</b>	5705020566066
<b>GTIN-14 Number (Box quantity)</b>	15705020566063
<b>Customs Tariff No.</b>	39241000

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.