Dustpan

11.6 ", Red

Item Number: 56604

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.

General Information

Color	Red
Material	Polypropylene
Country of Origin	Denmark

Product Dimensions

Product Length/Depth	13 "
Product Width	11.6 "
Product Height	3.9 "
Net Weight	0.6614 lbs

Packaging & Shipping Details

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	12 "
Box Width	12 "
Box Height	14.6 "
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.09 lbs
Total Tare Weight	0.09 lbs
Gross Weight	0.7496 lbs
Cubic Feet	0.344 ft3
GTIN-13 Number	5705020566042
GTIN-14 Number (Box quantity)	15705020566049
Customs Tariff Number	39241000

Compliance & Standard Details

Complies with (EC) 1935/2004 on food contact materials[1]	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes

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Complies with FDA Regulation 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
PFAS intentionally added	No

Technical Data

Handle/Grip Length	5.12 "

Usage Limits

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	248 °F
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH

Design & Patent Registration Details

Design Registration No.	EU 001367593-0001, GB90013675930001

Sustainability Details

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

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.