Dustpan

295 mm, Purple

Item Number: 56608

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

Colour	Purple
Material	Polypropylene
Country of Origin	Denmark

Product Dimensions

Product Length/Depth	330 mm
Product Width	295 mm
Product Height	100 mm
Net Weight	0.3 kg

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	305 mm
Box Width	305 mm
Box Height	370 mm
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.04 kg
Total Tare Weight	0.04 kg
Gross Weight	0.34 kg
Cubic metre	0.009735 M3
GTIN-13 Number	5705020566080
GTIN-14 Number (Box quantity)	15705020566087
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
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

Technical Data

Handle/Grip Length	130 mm

Usage Limits

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	120 °C
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, 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.