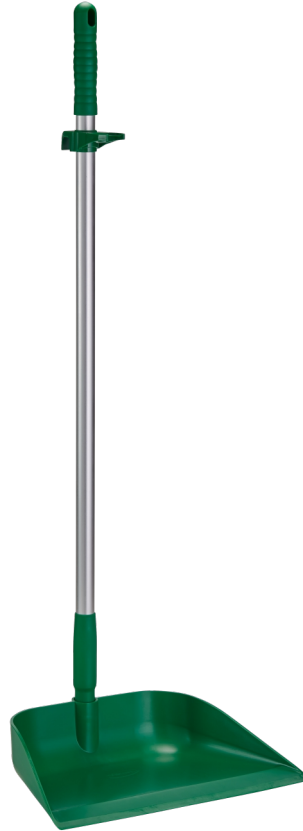


56622

Upright Dustpan, 13", Green



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	56622
Max. Length	37.8 "
Material	Polypropylene Polyamide Anodised Aluminium
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 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
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	120 Pcs.
Quantity Per Layer (Pallet)	20 Pcs.
Box Length/Depth	39.4 "
Box Width	16.1 "
Box Height	10.2 "
Product Length/Depth	13 "
Product Width	7.9 "
Product Height	3.5 "
Net Weight	1.0362 lbs
Plastic Packaging (Recycling Symbol "4") LDPE	0.07 lbs
Cardboard Packaging (Recycling symbol "20" PAP)	0.15 lbs
Total Tare Weight	0.22 lbs
Gross Weight	1.2566 lbs
Cubic Feet	0.2052 ft ³
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	212 °F
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	2.5 pH
GTIN-13 Number	5705022017832

GTIN-14 Number (Box quantity)	15705028017840
Customs Tariff Number	39241000
Country of Origin ISO Code	DK
Country of Origin	Denmark

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.