

Upright Dustpan

13", White



Item Number: 56625

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.

General Information

Color	White
Material	Polypropylene, Polyamide, Anodised Aluminium
Country of Origin	Denmark

Product Dimensions

Max. Length	37.8 "
Product Length/Depth	13 "
Product Width	7.9 "
Product Height	3.5 "
Net Weight	1.0362 lbs

Packaging & Shipping Details

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 "
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.07 lbs
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.15 lbs
Total Tare Weight	0.22 lbs
Gross Weight	1.2566 lbs
Cubic Feet	0.2052 ft3
GTIN-13 Number	5705022017894
GTIN-14 Number (Box quantity)	15705028017901
Customs Tariff Number	39241000

Compliance & Standard Details



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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

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	212 °F
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	2.5 pH

Sustainability Details

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

