

56653

Dustpan set, closable with broom, 350 mm, Medium, Blue



This solidly built dustpan is very easy for users to use with one hand while the other holds a broom.

Emptying is just as easy as using it—the lid can be locked into place by pressing the handle backward until there is a click.

Unlock it by pulling forward.

The recess where the lid locks into place can also be used as a grip if users need to empty heavy debris.

In use, the dustpan lip is built to seal tightly to the floor to prevent debris from sliding under the dustpan, even if it's placed close to a wall.

The interlocking broom system and narrow, upright design make storage a breeze, as the whole system can stand on its own, with the broom tucked into the dustpan.

Technical Data

Item Number	56653
Material	Anodised Aluminium Polypropylene Polyester Stainless Steel (AISI 304)
Recycling Symbol "5", Polypropylene (PP)	Yes
Complies with (EC) 1935/2004 on food contact materials ¹	Yes
Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
FDA compliant raw material (CFR 21)	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Meets the REACH Regulation (EC) No. 1907/2006	Yes
California Proposition 65 Compliant	Yes
Use of phthalates and bisphenol A	No
Is Halal and Kosher compliant	Yes
Design Registration No.	EU 008739098-0001-3, GB 6172672-74
Box Quantity	4 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	40 Pcs
Quantity Per Layer (Pallet)	8 Pcs.
Length	350 mm
Width	160 mm
Height	320 mm
Net Weight	1.574 kg
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))	0.0477 kg
Weight cardboard (Recycling symbol "20" PAP)	0.1823 kg
Tare total	0.23 kg
Gross Weight	1.8 kg
Cubik metre	0.01792 M3
Max. cleaning temperature (Dishwasher)	93 °C
Max usage temperature (food contact)	80 °C
Max usage temperature (non food contact)	100 °C
Min. usage temperature ³	-20 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH
Gtin-13 Number	5705022036703
GTIN-14 Number (Box quantity)	15705028033710

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.