

Ergonomic Shovel w/Drain Holes

1145 mm, White



Item Number: 56035

Suitable for all industries, this Ergonomic Shovel features drain holes that enable rapid drainage of water and other liquids from food products.

General Information

Colour	White
Material	Polypropylene, Anodised Aluminium
Country of Origin	Denmark

Product Dimensions

Shovel Blade Size, L x W x H	380 x 340 x 90 mm
Shovel Blade Hole Size, L x W	80 x 12 mm
ShovelBladeHoleSizeIN	3.15 x 0.47
Product Length/Depth	1145 mm
Product Width	350 mm
Product Height	220 mm
Net Weight	1.555 kg

Packaging & Shipping Details

Box Quantity	1 Pcs.
Quantity Per Layer (Pallet)	45 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	45 Pcs.
Box Length/Depth	1145 mm
Box Width	350 mm
Box Height	220 mm
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.053 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.1748 kg
Total Tare Weight	0.2278 kg
Gross Weight	1.78 kg
Cubic metre	0.088165 M3
GTIN-13 Number	5705025603506
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
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

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

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.