

Ergonomic shovel with drain holes

1310 mm, Black



Item Number: 56049

The holes enable the water/liquid to drain quickly from the food products. Suitable for all industries.

General Information

Colour	Black
Material	Polypropylene, Anodised Aluminium
Country of Origin	Denmark

Product Dimensions

HandleShovelLength	0 < 1150 mm
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	1310 mm
Product Width	350 mm
Product Height	220 mm
Net Weight	1.69 kg

Packaging & Shipping Details

Box Quantity	1 Pcs.
Quantity Per Layer (Pallet)	0 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	45 Pcs.
Box Length/Depth	1315 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	1.92 kg
Cubic metre	0,100870 M3
GTIN-13 Number	5705020560491
Customs Tariff Number	39241000

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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
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
Max. cleaning temperature (Dishwasher)	93 °C
Max. usage temperature (food contact)	100
Max usage temperature (non food contact)	100
Min. usage temperature ³	-20
Max. drying temperature	120
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.