

56112

# Ergonomic shovel, 50.4", Green



Use this durable Ergonomic Shovel to move large amounts of food waste or food ingredients. Ergonomically designed with the user's working position in mind, this product is ideal for working at floor level as well as shoveling from container to container.

# Technical Data

Item Number	56112
Size Shovel Blade Inches L x W x H	13,19 x 10,63 x 2,95 "
Material	Polypropylene Anodised Aluminium
Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulationl CFR 21 <sup>1</sup>	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
PFAS, Phthalates and BPA intentionally added	No
Box Quantity	1 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	45 Pcs.
Quantity Per Layer (Pallet)	0 Pcs.
Box Length/Depth	50.4 "
Box Width	10.7 "
Box Height	7.9 "
Product Length/Depth	50.4 "
Product Width	10.7 "
Product Height	7.9 "
Net Weight	3.4392 lbs
Weight bag (Recycling Symbol "4") LDPE	0.12 lbs
Weight cardboard (Recycling symbol "20" PAP)	0.39 lbs
Total Tare Weight	0.12 lbs
Gross Weight	3.556 lbs
Cubic Feet	2.4514 ft3
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	248 °F
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH
GTIN-13 Number	5705020561122

<b>Customs Tariff Number</b>	39241000
<b>Country of Origin ISO Code</b>	DK
<b>Country of Origin</b>	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.