

# Shovel, D Grip

1035 mm, Red



Item Number: 56234

This Shovel features a one-piece construction that eliminates areas where bacteria can gather. Its smooth surface allows for easy cleaning, which makes it ideal for moving food ingredients or large quantities of food waste. This product is ideal for shovelling from eg. container to container.

## General Information

|                   |               |
|-------------------|---------------|
| Colour            | Red           |
| Material          | Polypropylene |
| Country of Origin | Denmark       |

## Product Dimensions

|                              |                   |
|------------------------------|-------------------|
| HandleShovelLength           | 0 < 1150 mm       |
| Shovel Blade Size, L x W x H | 379 x 345 x 90 mm |
| Product Length/Depth         | 1035 mm           |
| Product Width                | 346 mm            |
| Product Height               | 140 mm            |
| Net Weight                   | 1.65 kg           |

## Packaging & Shipping Details

|                                                          |                |
|----------------------------------------------------------|----------------|
| Box Quantity                                             | 5 Pcs.         |
| Quantity Per Layer (Pallet)                              | 15 Pcs.        |
| Quantity per Pallet (80 x 120 x approx.180 cm)           | 60 Pcs.        |
| Box Length/Depth                                         | 1190 mm        |
| Box Width                                                | 265 mm         |
| Box Height                                               | 365 mm         |
| Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.   | 0.088 kg       |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0.1582 kg      |
| Total Tare Weight                                        | 0.2462 kg      |
| Gross Weight                                             | 1.9 kg         |
| Cubic metre                                              | 0,050135 M3    |
| GTIN-13 Number                                           | 5705020562341  |
| GTIN-14 Number (Box quantity)                            | 15705020562348 |
| Customs Tariff Number                                    | 39241000       |

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## Compliance & Standard Details

|                                                                         |     |
|-------------------------------------------------------------------------|-----|
| 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 Regulation CFR 21 <sup>1</sup>                        | 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 <sup>3</sup>               | -20     |
| Max. drying temperature                           | 120     |
| Min. pH-value in usage concentration              | 2 pH    |
| Max. pH-value in Usage Concentration              | 10.5 pH |

## Sustainability Details

|                                                                     |     |
|---------------------------------------------------------------------|-----|
| The product can be sorted as Polypropylene (PP) for recycling – "5" | Yes |
|---------------------------------------------------------------------|-----|

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.