

56236

Shovel, D Grip, 1035 mm, Yellow



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.

Technical Data

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|---|-------------------|
| Item Number | 56236 |
| Shovel Blade Size, L x W x H | 379 x 345 x 90 mm |
| Material | Polypropylene |
| Recycling Symbol "5", Polypropylene (PP) | Yes |
| 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 I 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, Phthalates and BPA intentionally added | No |
| Box Quantity | 5 Pcs. |
| Quantity per Pallet (80 x 120 x 180-200 cm) | 75 Pcs |
| Quantity Per Layer (Pallet) | 0 Pcs. |
| Box Length | 1190 mm |
| Box Width | 265 mm |
| Box Height | 365 mm |
| Length | 1035 mm |
| Width | 346 mm |
| Height | 140 mm |
| Net Weight | 1.65 kg |
| Weight bag (Recycling Symbol "4") LDPE ≥ PCR 30% | 0.088 kg |
| Weight cardboard (Recycling symbol "20" PAP) | 0.1582 kg |
| Tare total | 0.2462 kg |
| Gross Weight | 1.9 kg |
| Cubic metre | 0.050135 M3 |
| 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 |
| GTIN-13 Number | 5705020562365 |

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| GTIN-14 Number (Box quantity) | 15705020562362 |
| Customs Tariff No. | 39241000 |
| Country of origin | Denmark |

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.