

56256

# Shovel, D Grip, 1040 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

Item Number	56256
Shovel Blade Size, L x W x H	327 x 271 x 50 mm
Material	Polypropylene
Product Recycling Symbol "5", Polypropylene (PP)	Yes
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
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 approx.180 cm)	75 Pcs.
Quantity Per Layer (Pallet)	15 Pcs.
Box Length/Depth	1190 mm
Box Width	265 mm
Box Height	365 mm
Product Length/Depth	1040 mm
Product Width	271 mm
Product Height	120 mm
Net Weight	1.26 kg
Weight bag (Recycling Symbol "4")	0.088 kg
Weight cardboard (Recycling symbol "20" PAP)	0.1582 kg
Total Tare Weight	0.2462 kg
Gross Weight	1.51 kg
Cubic metre	0.033821 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 <sup>3</sup>	-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	5705020562563

<b>GTIN-14 Number (Box quantity)</b>	15705020562560
<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, 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.