

56266

Shovel, Metal Detectable, D Grip, 1040 mm, Yellow



Lightweight and durable, this Metal Detectable 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. Metal detectability enables use in production on food-contact surfaces. Can be tested using test kit (11113).

Technical Data

Item Number	56266
Shovel Blade Size, L x W x H	327 x 271 x 50 mm
Material	Polypropylene Metal & X-Ray detectable additive
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, 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	1180 mm
Box Width	260 mm
Box Height	370 mm
Product Length/Depth	1040 mm
Product Width	271 mm
Product Height	120 mm
Net Weight	1.41 kg
Weight bag (Recycling Symbol "4")	0.088 kg
Weight cardboard (Recycling symbol "20" PAP)	0.2 kg
Total Tare Weight	0.288 kg
Gross Weight	1.7 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 ³	-20 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH
Metal Detectable	Yes
GTIN-13 Number	5705022032071

GTIN-14 Number (Box quantity)	15705028032089
Customs Tariff Number	39241000
Country of Origin ISO Code	DK
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.