

# Hand shovel

275 mm, White



Item Number: 56735

Lightweight and durable, this Hand 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.

## General Information

Colour	White
Material	Polypropylene
Country of Origin	Denmark

## Product Dimensions

Shovel Blade Size, L x W x H	327 x 271 x 50 mm
Product Length/Depth	550 mm
Product Width	275 mm
Product Height	110 mm
Net Weight	0.51 kg

## Packaging & Shipping Details

Box Quantity	12 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	192 Pcs.
Quantity Per Layer (Pallet)	48 Pcs.
Box Length/Depth	600 mm
Box Width	335 mm
Box Height	320 mm
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.038 kg
Total Tare Weight	0.038 kg
Gross Weight	0.55 kg
Cubic metre	0.016638 M3
GTIN-13 Number	5705020567353
GTIN-14 Number (Box quantity)	15705020567350
Customs Tariff Number	39241000

## Compliance & Standard Details

Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	Yes
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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 °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

## Sustainability Details

The product can be recycled as polypropylene (PP) – "5"	Yes
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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.

