56739

Hand shovel, 275 mm, Black

Vikan
ADVANCING HYGIENIC CLEANING

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.

Technical Data

Item Number	56739
Shovel Blade Size, L x W x H	327 x 271 x 50 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 Regulationl 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
Complies with ADR regulations regarding transport of dangerous goods	Yes
PFAS, Phthalates and BPA intentionally added	No
Box Quantity	12 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	240 Pcs
Quantity Per Layer (Pallet)	48 Pcs.
Box Length	600 mm
Box Width	335 mm
Box Height	320 mm
Length	550 mm
Width	275 mm
Height	110 mm
Net Weight	0.51 kg
Weight cardboard (Recycling symbol "20" PAP)	0.038 kg
Tare total	0.038 kg
Gross Weight	0.55 kg
Cubic metre	0.016638 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	5705020567391
GTIN-14 Number (Box quantity)	15705020567398
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.