

Hand shovel, Metal Detectable

275 mm, Red



Item Number: 56744

This ergonomically designed metal-detectable Hand Shovel is lightweight and durable. A one-piece construction prevents bacterial contamination, and a smooth surface allows for easy cleaning. Ideal for moving ingredients in food production areas. Metal detection can be tested using Vikan test kit (11113).

General Information

Colour	Red
Material	Polypropylene, Metal & X-Ray detectable additive
Metal Detectable	Yes
Country of Origin	Denmark

Product Dimensions

HandleShovelLength	0 < 1150 mm
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	0.58 kg

Packaging & Shipping Details

Box Quantity	12 Pcs.
Quantity Per Layer (Pallet)	48 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	192 Pcs.
Box Length/Depth	600 mm
Box Width	335 mm
Box Height	320 mm
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.0379 kg
Total Tare Weight	0.0379 kg
Gross Weight	0.62 kg
Cubic metre	0,016638 M3
GTIN-13 Number	5705022032439
GTIN-14 Number (Box quantity)	15705028032447
Customs Tariff Number	39241000

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Compliance & Standard Details

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 intentionally added	No

Usage Limits

Recommended sterilisation temperature (Autoclave)	121
Max. cleaning temperature (Dishwasher)	93 °C
Max. usage temperature (food contact)	100
Max usage temperature (non food contact)	100
Min. usage temperature ³	-20
Max. drying temperature	120
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH

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.