

56746

# Hand shovel, Metal Detectable, 275 mm, Yellow



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).

# Technical Data

Item Number	56746
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 <sup>1</sup>	Yes
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, Phthalates and BPA intentionally added	No
Box Quantity	12 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	192 Pcs.
Quantity Per Layer (Pallet)	48 Pcs.
Box Length	600 mm
Box Width	335 mm
Box Height	320 mm
Length/Depth	550 mm
Width	275 mm
Height	110 mm
Net Weight	0.52 kg
Weight cardboard (Recycling symbol "20" PAP)	0.0379 kg
Tare total	0.0379 kg
Gross Weight	0.56 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 <sup>3</sup>	-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	5705022032477
GTIN-14 Number (Box quantity)	15705028032485

**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.