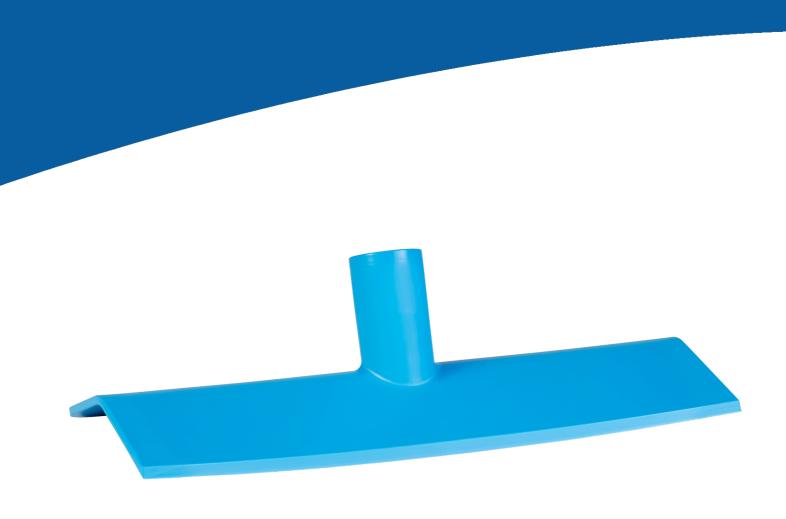
Push-Pull Hoe, 270 mm, Blue







Easily move, spread, mix or remove ingredients with this 2-in-1 function food hoe. The hoe features separate optimised edges and a rugged, hygienic design. Works with all Vikan threaded handles.

Technical Data

Connection Material Recycling Symbol "7", Miscellaneous Plastics Complies with (EC) 1935/2004 on food contact materials¹	Threaded Polyamide Yes Yes Yes
Recycling Symbol "7", Miscellaneous Plastics Complies with (EC) 1935/2004 on food contact materials¹	Yes Yes
Complies with (EC) 1935/2004 on food contact materials ¹	Yes
	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	
Complies with FDA RegulationI 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
Design Registration No. EU 0066	18070-002
Box Quantity	5 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	350 Pcs
Quantity Per Layer (Pallet)	50 Pcs.
Box Length/Depth	320 mm
Box Width	240 mm
Box Height	165 mm
Product Length/Depth	270 mm
Product Width	5 mm
Product Height	128 mm
Net Weight	0.19 kg
Weight cardboard (Recycling symbol "20" PAP)	0.03 kg
Total Tare Weight	0.03 kg
Gross Weight	0.22 kg
Cubic metre 0.0	000173 M3
Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	93 °C
Max usage temperature (food contact)	175 °C
Max usage temperature (non food contact)	175 °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
N-13 Number 570502202	

GTIN-14 Number (Box quantity)	15705028022820
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.