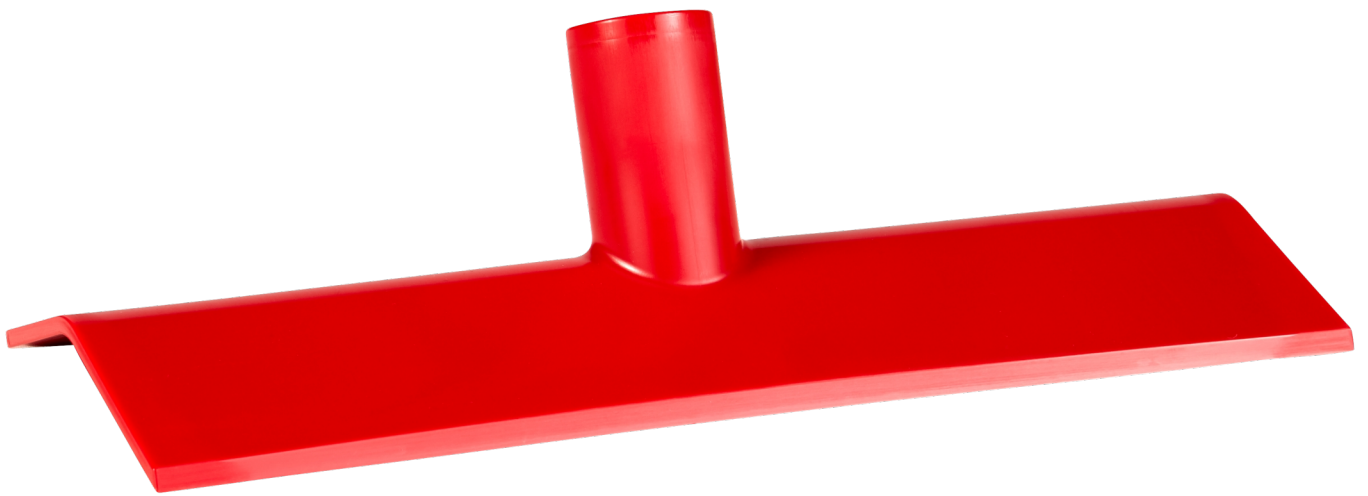


59004

# Push-Pull Hoe, 270 mm, Red



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

Item Number	59004
Connection	Threaded
Material	Polyamide
Recycling Symbol "7", Miscellaneous Plastics	Yes
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 I 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
Design Registration No.	EU 006618070-002
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	0.000173 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 <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
GTIN-13 Number	5705022022836

<b>GTIN-14 Number (Box quantity)</b>	15705028022844
<b>Customs Tariff Number</b>	39241000
<b>Country of Origin ISO Code</b>	DK
<b>Country of Origin</b>	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.