

56262

## Shovel, Metal Detectable, D Grip, 271 mm, Green



Lightweight and durable, this Metal Detectable 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. Metal detectability enables use in production on food-contact surfaces. Can be tested using test kit (11113).

# Technical Data

Item Number	56262
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	5 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	60 Pcs
Quantity Per Layer (Pallet)	15 Pcs.
Box Length	1185 mm
Box Width	260 mm
Box Height	370 mm
Length	1040 mm
Width	271 mm
Height	120 mm
Net Weight	1.41 kg
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))	0.0874 kg
Weight cardboard (Recycling symbol "20" PAP)	0.2 kg
Tare total	0.2874 kg
Gross Weight	1.7 kg
Cubic metre	0.033821 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	5705022031999

<b>GTIN-14 Number (Box quantity)</b>	15705028032003
<b>Customs Tariff No.</b>	39241000
<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.