## 56733

## Hand shovel, 275 mm, Blue



Lightweight and durable, this Hand 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.

## Technical Data

| Item Number | 56733 |
| :---: | :---: |
| Shovel Blade Size, L x W x H | $327 \times 271 \times 50 \mathrm{~mm}$ |
| Material | Polypropylene |
| Recycling Symbol "5", Polypropylene (PP) | Yes |
| 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 Regulationl CFR $21{ }^{11}$ | 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 ( $80 \times 120 \times 180-200 \mathrm{~cm}$ ) | 240 Pcs |
| Quantity Per Layer (Pallet) | 48 Pcs. |
| Box Length | 600 mm |
| Box Width | 335 mm |
| Box Height | 320 mm |
| Length | 550 mm |
| Width | 275 mm |
| Height | 110 mm |
| Net Weight | 0.51 kg |
| Weight cardboard (Recycling symbol "20" PAP) | 0.0379 kg |
| Tare total | 0.0379 kg |
| Gross Weight | 0.55 kg |
| Cubic metre | 0.016638 M3 |
| Recommended sterilisation temperature (Autoclave) | $121{ }^{\circ} \mathrm{C}$ |
| Max. cleaning temperature (Dishwasher) | $93{ }^{\circ} \mathrm{C}$ |
| Max usage temperature (food contact) | $100{ }^{\circ} \mathrm{C}$ |
| Max usage temperature (non food contact) | $100{ }^{\circ} \mathrm{C}$ |
| Min. usage temperature ${ }^{3}$ | $-20{ }^{\circ} \mathrm{C}$ |
| Max. drying temperature | $120{ }^{\circ} \mathrm{C}$ |
| Min. pH-value in usage concentration | 2 pH |
| Max. pH-value in Usage Concentration | 10.5 pH |
| Gtin-13 Number | 5705020567339 |
| GTIN-14 Number (Box quantity) | 15705020567336 |

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
2. Do not store the product below $0^{\circ}$ Celsius.
