## Hand shovel, Metal Detectable, 275 mm, Dark blue

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 (111199).

## Technical Data

| Item Number | 567399 |
| :---: | :---: |
| Shovel Blade Size, L x W x H | $327 \times 271 \times 50 \mathrm{~mm}$ |
| Material | Polypropylene Ferrous Additive |
| 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 $21{ }^{1}$ | Yes |
| Complies with UK 2019 No. 704 on food contact materials | Yes |
| Complies with REACH Regulation (EC) No. 1907/2006 | Yes |
| Complies with Halal and Kosher | Yes |
| Phthalates and bisphenol A 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 | 0.6 kg |
| Weight cardboard (Recycling symbol "20" PAP) | 0.0383 kg |
| Tare total | 0.0383 kg |
| Gross Weight | 0.64 kg |
| Cubic metre | 0.016638 M3 |
| Recommended sterilisation temperature (Autoclave) | $121{ }^{\circ} \mathrm{C}$ |
| 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 |
| Min. Bars pressure | 0 Bar |
| Metal Detectable | Yes |
| Gtin-13 Number | 5705025673998 |
| GTIN-14 Number (Box quantity) | 15705025673995 |
| Customs Tariff No. | 39241000 |

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.
