

56742

Hand shovel, Metal Detectable, 275 mm, Green



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 (11113).

Technical Data

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| Item Number | 56742 |
| 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 ¹ | Yes |
| Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| Complies with FDA Regulation 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 |
| Box Quantity | 12 Pcs. |
| Quantity per Pallet (80 x 120 x 180-200 cm) | 192 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 | 0.58 kg |
| Weight cardboard (Recycling symbol "20" PAP) | 0.0379 kg |
| Tare total | 0.0379 kg |
| Gross Weight | 0.62 kg |
| Cubic metre | 0.016638 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 ³ | -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 | 5705022032392 |
| GTIN-14 Number (Box quantity) | 15705028032409 |

Customs Tariff No.

39241000

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.