56113

## Ergonomic shovel, 340 x $270 \times 75 \mathrm{~mm}, 1280 \mathrm{~mm}$,

 Blue

Use this durable Ergonomic Shovel to move large amounts of food waste or food ingredients. Ergonomically designed with the user's working position in mind, this product is ideal for working at floor level as well as shovelling from container to container.

## Technical Data

| Item Number | 56113 |
| :---: | :---: |
| Shovel Blade Size, L x W x H | $340 \times 270 \times 75 \mathrm{~mm}$ |
| Material | Polypropylene Anodised Aluminium |
| Complies with (EC) 1935/2004 on food contact materials ${ }^{1}$ | Yes |
| Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| FDA compliant raw material (CFR 21) | Yes |
| Meets the REACH Regulation (EC) No. 1907/2006 | Yes |
| Use of Phthalates | No |
| Is Halal compliant | Yes |
| Box Quantity | 1 Pcs. |
| Quantity per Pallet ( $80 \times 120 \times 200 \mathrm{~cm}$ ) | 60 Pcs |
| Quantity Per Layer (Pallet) | 0 Pcs. |
| Box Length | 1280 mm |
| Box Width | 271 mm |
| Box Height | 200 mm |
| Length | 1280 mm |
| Width | 271 mm |
| Height | 200 mm |
| Gross Weight | $1,56 \mathrm{~kg}$ |
| Net Weight | $1,56 \mathrm{~kg}$ |
| Cubik metre | 0,0694 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 | $10,5 \mathrm{pH}$ |
| Gtin-13 Number | 5705020561139 |
| GTIN-14 Number (Box quantity) | 5705020561139 |
| Commodity Code | 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
2. Do not store the product below $0^{\circ}$ Celsius.
