

56012

# Ergonomic shovel, 345 mm, Green



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	56012
Shovel Blade Size, L x W x H	380 x 340 x 90 mm
Material	Polypropylene Anodised Aluminium
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	1 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	60 Pcs.
Quantity Per Layer (Pallet)	45 Pcs.
Box Length	1310 mm
Box Width	345 mm
Box Height	225 mm
Length/Depth	1310 mm
Width	345 mm
Height	225 mm
Net Weight	1.86 kg
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE)	0.053 kg
Weight cardboard (Recycling symbol "20" PAP)	0.1748 kg
Tare total	0.2278 kg
Gross Weight	2.09 kg
Cubic metre	0.101689 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
Max. drying temperature	120 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH
GTIN-13 Number	5705020560125

<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.