

# Ergonomic shovel

1310 mm, Blue



Item Number: 56013

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.

## General Information

Colour	Blue
Material	Polypropylene, Anodised Aluminium
Country of Origin ISO Code	DK
Country of Origin	Denmark

## Product Dimensions

Handle Length	1301 - 1700 mm
Product Length/Depth	1310 mm
Product Width	345 mm
Product Height	225 mm
Net Weight	1.86 kg

## Packaging & Shipping Details

Box Quantity	1 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	45 Pcs
Quantity Per Layer (Pallet)	45 Pcs.
Box Length/Depth	1310 mm
Box Width	345 mm
Box Height	225 mm
Plastic Packaging (Recycling Symbol "4") per pcs.	0.053 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.1748 kg
Total Tare Weight	0.2278 kg
Gross Weight	2.09 kg
Cubic metre	0.101689 M3
GTIN-13 Number	5705020560132
Customs Tariff Number	39241000

## Compliance & Standard Details

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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 intentionally added	No

## Technical Data

Shovel Blade Size, L x W x H	380 x 340 x 90 mm
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## Usage Limits

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

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.

