

# Ergonomic shovel with drain holes

51.6", Black



**Item Number: 56049**

The holes enable the water/liquid to drain quickly from the food products. Suitable for all industries.

## General Information

|                            |                                   |
|----------------------------|-----------------------------------|
| Color                      | Black                             |
| Material                   | Polypropylene, Anodised Aluminium |
| Country of Origin ISO Code | DK                                |
| Country of Origin          | Denmark                           |

## Product Dimensions

|                      |             |
|----------------------|-------------|
| Handle Length        | 0 < 1150 mm |
| Product Length/Depth | 1310 mm     |
| Product Width        | 350 mm      |
| Product Height       | 220 mm      |
| Net Weight           | 1.69 kg     |

## Packaging & Shipping Details

|                                                          |               |
|----------------------------------------------------------|---------------|
| Box Quantity                                             | 1 Pcs.        |
| Quantity per Pallet (80 x 120 x approx.180 cm)           | 45 Pcs.       |
| Quantity Per Layer (Pallet)                              | 0 Pcs.        |
| Box Length/Depth                                         | 1315 mm       |
| Box Width                                                | 350 mm        |
| Box Height                                               | 220 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                                             | 1.92 kg       |
| Cubic metre                                              | 0.10087 M3    |
| GTIN-13 Number                                           | 5705020560491 |
| Customs Tariff Number                                    | 39241000      |

## Compliance & Standard Details

## Item Number: 56049

|                                                                         |     |
|-------------------------------------------------------------------------|-----|
| 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 |
| Meets the 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 |
|                               | 80 x 12           |
| Shovel Blade Hole Size, L x W | 3.15 x 0.47 "     |

## Usage Limits

|                                                   |         |
|---------------------------------------------------|---------|
| Recommended sterilisation temperature (Autoclave) | 121 °F  |
| Max. cleaning temperature (Dishwasher)            | 93 °C   |
| Max. usage temperature (for 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, sterilized, 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 32 °Fahrenheit.