

Ergonomic shovel

1280 mm, Blue



Item Number: 56113

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	1151 - 1300 mm
Product Length/Depth	1280 mm
Product Width	271 mm
Product Height	200 mm
Net Weight	1.56 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	1280 mm
Box Width	271 mm
Box Height	200 mm
Plastic Packaging (Recycling Symbol "4") per pcs.	0.053 kg
Total Tare Weight	0.053 kg
Gross Weight	1.61 kg
Cubic metre	0.069376 M3
GTIN-13 Number	5705020561139
Customs Tariff Number	39241000

Compliance & Standard Details

Complies with (EC) 1935/2004 on food contact materials ¹	Yes
---	-----

Item Number: 56113

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 intentionally added	No

Technical Data

Shovel Blade Size, L x W x H	340 x 270 x 75 mm
------------------------------	-------------------

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 ³	-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.