Shovel, Metal Detectable, D Grip

1040 mm, Blue

Item Number: 56263

Lightweight and durable, this Metal Detectable Shovel features a one-piece construction that eliminates areas where bacteria can gather. Its smooth surface allows for easy cleaning, which makes it ideal for moving food ingredients or large quantities of food waste. Metal detectability enables use in production on food-contact surfaces. Can be tested using test kit (11113).

General Information

Colour	Blue
Material	Polypropylene, Metal & X-Ray detectable additive
Country of Origin	Denmark

Product Dimensions

Handle Length	0 < 1150 mm
Product Length/Depth	1040 mm
Product Width	271 mm
Product Height	120 mm
Net Weight	1.41 kg

Packaging & Shipping Details

Box Quantity	5 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	75 Pcs.
Quantity Per Layer (Pallet)	15 Pcs.
Box Length/Depth	1180 mm
Box Width	260 mm
Box Height	370 mm
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.088 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.2 kg
Total Tare Weight	0.288 kg
Gross Weight	1.7 kg
Cubic metre	0.033821 M3
GTIN-13 Number	5705022032019
GTIN-14 Number (Box quantity)	15705028032027
Customs Tariff Number	39241000

Compliance & Standard Details

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Complies with (EC) 1935/2004 on food contact materials[1]	Yes
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	327 x 271 x 50 mm
Metal Detectable	Yes

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
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.