

# Push-Pull Hoe

270 mm,Red



Item Number: 59004



Easily move, spread, mix or remove ingredients with this 2-in-1 function food hoe. The hoe features separate optimised edges and a rugged, hygienic design. Works with all Vikan threaded handles.

## General Information

Connection	Euro Threaded
Colour	Red
Material	Polyamide
Country of Origin	Denmark

## Product Dimensions

Product Length/Depth	270 mm
Product Width	5 mm
Product Height	128 mm
Net Weight	0.19 kg

## Packaging & Shipping Details

Box Quantity	5 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	350 Pcs.
Quantity Per Layer (Pallet)	50 Pcs.
Box Length/Depth	320 mm
Box Width	240 mm
Box Height	165 mm
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.03 kg
Total Tare Weight	0.03 kg
Gross Weight	0.22 kg
Cubic metre	0.000173 M3
GTIN-13 Number	5705022022836
GTIN-14 Number (Box quantity)	15705028022844
Customs Tariff Number	39241000

## Compliance & Standard Details

Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	Yes
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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

## Usage Limits

Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	93 °C
Max. usage temperature (food contact)	175 °C
Max usage temperature (non food contact)	175 °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

## Design & Patent Registration Details

Design Registration No.	EU 006618070-002
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## Sustainability Details

Product Recycling Symbol "7", Miscellaneous Plastics	Yes
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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.

