

56256

Shovel, D Grip, 1040 mm,  
Yellow



This 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. This product is ideal for shovelling from eg. container to container.

# Technical Data

<b>Item Number</b>	56256
<b>Shovel Blade Size, L x W x H</b>	327 x 271 x 50 mm
<b>Material</b>	Polypropylene
<b>Complies with (EC) 1935/2004 on food contact materials<sup>1</sup></b>	Yes
<b>Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice</b>	Yes
<b>FDA compliant raw material (CFR 21)</b>	Yes
<b>Complies with UK 2019 No. 704 on food contact materials</b>	Yes
<b>Meets the REACH Regulation (EC) No. 1907/2006</b>	Yes
<b>Use of phthalates and bisphenol A</b>	No
<b>Is Halal and Kosher compliant</b>	Yes
<b>Box Quantity</b>	5 Pcs.
<b>Quantity per Pallet (80 x 120 x 200 cm)</b>	75 Pcs
<b>Quantity Per Layer (Pallet)</b>	15 Pcs.
<b>Box Length</b>	1190 mm
<b>Box Width</b>	265 mm
<b>Box Height</b>	365 mm
<b>Length</b>	1040 mm
<b>Width</b>	271 mm
<b>Height</b>	120 mm
<b>Net Weight</b>	1,26 kg
<b>Weight bag</b>	0,0874 kg
<b>Weight cardboard</b>	0,2 kg
<b>Tare total</b>	0,2874 kg
<b>Gross Weight</b>	1,55 kg
<b>Cubik metre</b>	0,033821 M3
<b>Recommended sterilisation temperature (Autoclave)</b>	121 °C
<b>Max. cleaning temperature (Dishwasher)</b>	93 °C
<b>Max usage temperature (food contact)</b>	100 °C
<b>Max usage temperature (non food contact)</b>	100 °C
<b>Min. usage temperature<sup>3</sup></b>	-20 °C
<b>Max. drying temperature</b>	120 °C
<b>Min. pH-value in usage concentration</b>	2 pH
<b>Max. pH-value in Usage Concentration</b>	10,5 pH
<b>Recycling Symbol "5", Polypropylene (PP)</b>	Yes
<b>Gtin-13 Number</b>	5705020562563
<b>GTIN-14 Number (Box quantity)</b>	15705020562560

**Customs Tariff No.**

39241000

**Country of origin**

Denmark

---

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.