

56262

# Shovel, Metal Detectable, D Grip, 271 mm, Green



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).

# Technical Data

<b>Item Number</b>	56262
<b>Shovel Blade Size, L x W x H</b>	327 x 271 x 50 mm
<b>Material</b>	Polypropylene Metal & X-Ray detectable additive
<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 180-200 cm)</b>	60 Pcs
<b>Quantity Per Layer (Pallet)</b>	15 Pcs.
<b>Length</b>	1040 mm
<b>Width</b>	271 mm
<b>Height</b>	120 mm
<b>Net Weight</b>	1.41 kg
<b>Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))</b>	0.0874 kg
<b>Weight cardboard (Recycling symbol "20" PAP)</b>	0.2 kg
<b>Tare total</b>	0.2874 kg
<b>Gross Weight</b>	1.7 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>Min. pH-value in usage concentration</b>	2 pH
<b>Max. pH-value in Usage Concentration</b>	10.5 pH
<b>Metal Detectable</b>	Yes
<b>Gtin-13 Number</b>	5705022031999
<b>GTIN-14 Number (Box quantity)</b>	15705028032003
<b>Customs Tariff No.</b>	39241000
<b>Country of origin</b>	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.