## Hand shovel, Metal Detectable, $327 \times 271 \times 50$ mm, 550 mm , Blue



This ergonomically designed metal-detectable Hand Shovel is lightweight and durable. A one-piece construction prevents bacterial contamination, and a smooth surface allows for easy cleaning. Ideal for moving ingredients in food production areas. Metal detection can be tested using Vikan test kit (11113).

## Technical Data

| Item Number | 56743 |
| :---: | :---: |
| Shovel Blade Size, L x W x H | $327 \times 271 \times 50 \mathrm{~mm}$ |
| Material | Polypropylene Metal \& X-Ray detectable additive |
| Complies with (EC) 1935/2004 on food contact materials ${ }^{1}$ | Yes |
| Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| FDA compliant raw material (CFR 21) | Yes |
| Complies with UK 2019 No. 704 on food contact materials | Yes |
| Meets the REACH Regulation (EC) No. 1907/2006 | Yes |
| Use of phthalates and bisphenol A | No |
| Is Halal and Kosher compliant | Yes |
| Box Quantity | 12 Pcs. |
| Quantity per Pallet ( $80 \times 120 \times 200 \mathrm{~cm}$ ) | 192 Pcs. |
| Quantity Per Layer (Pallet) | 48 Pcs. |
| Box Length | 600 mm |
| Box Width | 335 mm |
| Box Height | 320 mm |
| Length/Depth | 550 mm |
| Width | 275 mm |
| Height | 110 mm |
| Net Weight | 0,58 kg |
| Weight cardboard | $0,0383 \mathrm{~kg}$ |
| Tare total | $0,0383 \mathrm{~kg}$ |
| Gross Weight | 0,62 kg |
| Cubik metre | 0,016638 M3 |
| Recommended sterilisation temperature (Autoclave) | $121{ }^{\circ} \mathrm{C}$ |
| Max. cleaning temperature (Dishwasher) | $93{ }^{\circ} \mathrm{C}$ |
| Max. usage temperature (for food contact) | $100{ }^{\circ} \mathrm{C}$ |
| Max usage temperature (non food contact) | $100{ }^{\circ} \mathrm{C}$ |
| Min. usage temperature ${ }^{3}$ | $-20{ }^{\circ} \mathrm{C}$ |
| Min. pH-value in usage concentration | 2 pH |
| Max. pH-value in Usage Concentration | $10,5 \mathrm{pH}$ |
| GTIN-13 Number | 5705022032415 |
| GTIN-14 Number (Box quantity) | 15705028032423 |
| 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
2. Do not store the product below $0^{\circ}$ Celsius.
