

# Shovel, D Grip

1040 mm, Blue



Item Number: 56253

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.

## General Information

Colour	Blue
Material	Polypropylene
Country of Origin	Denmark

## Product Dimensions

Shovel Blade Size, L x W x H	327 x 271 x 50 mm
Product Length/Depth	1040 mm
Product Width	271 mm
Product Height	120 mm
Net Weight	1.26 kg

## Packaging & Shipping Details

Box Quantity	5 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	60 Pcs.
Quantity Per Layer (Pallet)	15 Pcs.
Box Length/Depth	1190 mm
Box Width	265 mm
Box Height	365 mm
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.088 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.1582 kg
Total Tare Weight	0.2462 kg
Gross Weight	1.51 kg
Cubic metre	0.033821 M3
GTIN-13 Number	5705020562532
GTIN-14 Number (Box quantity)	15705020562539
Customs Tariff Number	82011000

## Compliance & Standard Details

## Item Number: 56253

Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	Yes
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)	100 °C
Max usage temperature (non food contact)	100 °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

## Sustainability Details

The product can be recycled as polypropylene (PP) – "5"	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.