

# Ergonomic shovel

51.6", Green



Item Number: 56012

Use this durable Ergonomic Shovel to move large amounts of food waste or food ingredients. Ergonomically designed with the user's working position in mind, this product is ideal for working at floor level as well as shoveling from container to container.

## General Information

Color	Green
Material	Polypropylene, Anodised Aluminium
Country of Origin	Denmark

## Product Dimensions

Shovel Blade Size Inches L x W x H	14,92 x 13,58 x 3,54 "
Product Length/Depth	51.6 "
Product Width	13.6 "
Product Height	8.9 "
Net Weight	4.1005 lbs

## Packaging & Shipping Details

Box Quantity	1 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	45 Pcs.
Quantity Per Layer (Pallet)	45 Pcs.
Box Length/Depth	51.6 "
Box Width	13.6 "
Box Height	8.9 "
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.12 lbs
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.39 lbs
Total Tare Weight	0.5 lbs
Gross Weight	4.6027 lbs
Cubic Feet	3.5933 ft3
GTIN-13 Number	5705020560125
Customs Tariff Number	82011000

## 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
Meets the REACH Regulation (EC) No. 1907/2006	Yes
Complies with California Proposition 65	Yes
Complies with Halal and Kosher	Yes
PFAS intentionally added	No

## Technical Data

Handle Length	51,22 - 66,93 "
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## Usage Limits

Recommended sterilisation temperature (Autoclave)	249.8 °F
Max. cleaning temperature (Dishwasher)	199.4 °F
Max usage temperature (food contact)	212 °F
Max usage temperature (non food contact)	212 °F
Min. usage temperature	-4 °F
Max. drying temperature	248 °F
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH

New equipment should be cleaned, disinfected, sterilized, 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 32 °Fahrenheit.

