

# Ergonomic shovel with drain holes

45.1", Blue



Item Number: 56033

Suitable for all industries, this Ergonomic Shovel features drain holes that enable rapid drainage of water and other liquids from food products.

## General Information

Color	Blue
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 "
	80 x 12
Shovel Blade Hole Size, L x W	3.15 x 0.47 "
Product Length/Depth	45.1 "
Product Width	13.8 "
Product Height	8.7 "
Net Weight	3.4281 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	45.1 "
Box Width	13.8 "
Box Height	8.7 "
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	3.9303 lbs
Cubic Feet	3.1154 ft3
GTIN-13 Number	5705022000360
GTIN-14 Number (Box quantity)	5705022000360
Customs Tariff Number	39241000



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## Compliance & Standard Details

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
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

## 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
Max. drying temperature	248 °F

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.

