

Ergonomic shovel

50.4", Blue



Item Number: 56113

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	Blue
Material	Polypropylene, Anodised Aluminium
Country of Origin	Denmark

Product Dimensions

Shovel Blade Size Inches L x W x H	13,19 x 10,63 x 2,95 "
Product Length/Depth	50.4 "
Product Width	10.7 "
Product Height	7.9 "
Net Weight	3.4392 lbs

Packaging & Shipping Details

Box Quantity	1 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	45 Pcs.
Quantity Per Layer (Pallet)	0 Pcs.
Box Length/Depth	50.4 "
Box Width	10.7 "
Box Height	7.9 "
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	0.12 lbs
Gross Weight	3.556 lbs
Cubic Feet	2.4514 ft3
GTIN-13 Number	5705020561139
Customs Tariff Number	39241000

Compliance & Standard Details

Complies with (EC) 1935/2004 on food contact materials ¹	Yes
---	-----

Item Number: 56113

Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation CFR 21 ¹	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	45,31 - 51,18 "
---------------	-----------------

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.

