

Ergonomic shovel

50.4", Red



Item Number: 56114

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 | Red |
| 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 | 5705020561146 |
| Customs Tariff Number | 39241000 |

Compliance & Standard Details

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



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|---|-----|
| 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

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|---|----------|
| 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.

