

Hand shovel, Metal Detectable

275 mm, Blue



Item Number: 56743

This ergonomically designed metal-detectable Hand Shovel is lightweight and durable. A one-piece construction prevents bacterial contamination, and a smooth surface allows for easy cleaning. Ideal for moving ingredients in food production areas. Metal detection can be tested using Vikan test kit (11113).

General Information

Colour	Blue
Material	Polypropylene, Metal & X-Ray detectable additive
Country of Origin	Denmark

Product Dimensions

Handle Length	0 < 1150 mm
Product Length/Depth	550 mm
Product Width	275 mm
Product Height	110 mm
Net Weight	0.58 kg

Packaging & Shipping Details

Box Quantity	12 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	192 Pcs.
Quantity Per Layer (Pallet)	48 Pcs.
Box Length/Depth	600 mm
Box Width	335 mm
Box Height	320 mm
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.0379 kg
Total Tare Weight	0.0379 kg
Gross Weight	0.62 kg
Cubic metre	0.016638 M3
GTIN-13 Number	5705022032415
GTIN-14 Number (Box quantity)	15705028032423
Customs Tariff Number	82011000

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
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

Technical Data

Shovel Blade Size, L x W x H	327 x 271 x 50 mm
Metal Detectable	Yes

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 ³	-20 °C
Max. drying temperature	120 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH

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.