

Hygiene Fork

50.2", White



Item Number: 56905

Use this Hygiene Fork to empty fresh produce from large containers during harvesting. Features a reinforced handle with an aluminium inner tube and an ergonomic design to prevent back strain. A strengthened neck joint allows for heavy-duty use.

General Information

Color	White
Material	Polypropylene
Country of Origin	Denmark

Product Dimensions

Product Length/Depth	50.2 "
Product Width	10.4 "
Product Height	4.7 "
Net Weight	3.1966 lbs

Packaging & Shipping Details

Box Quantity	1 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	80 Pcs.
Quantity Per Layer (Pallet)	0 Pcs.
Box Length/Depth	50.2 "
Box Width	10.4 "
Box Height	4.7 "
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	3.6989 lbs
Cubic Feet	1.4327 ft3
GTIN-13 Number	5705020569050
GTIN-14 Number (Box quantity)	5705020569050
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 "
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Usage Limits

Recommended sterilisation temperature (Autoclave)	249.8 °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.

