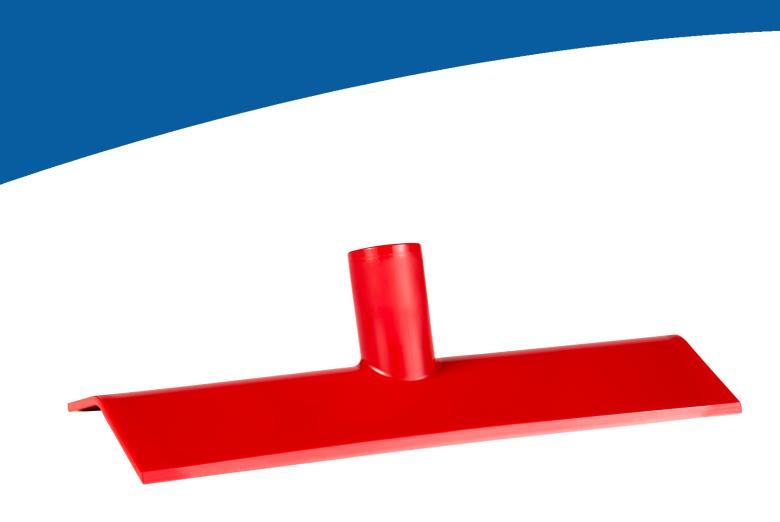
Push-Pull Hoe, 270 mm, Red







Easily move, spread, mix or remove ingredients with this 2-in-1 function food hoe. The hoe features separate optimised edges and a rugged, hygienic design. Works with all Vikan threaded handles.

Technical Data

Material Recycling Symbol "7", Miscellaneous Plastics Complies with (EC) 1935/2004 on food contact materials¹ Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Threaded Polyamide Yes Yes Yes	
Recycling Symbol "7", Miscellaneous Plastics Complies with (EC) 1935/2004 on food contact materials¹ Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes Yes	
Complies with (EC) 1935/2004 on food contact materials¹ Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes	
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice		
Manufacturing Practice	Yes	
Complies with FDA RegulationI 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, Phthalates and BPA intentionally added	No	
Design Registration No. EU 00661	8070-002	
Box Quantity	5 Pcs.	
Quantity per Pallet (80 x 120 x 180-200 cm)	350 Pcs	
Quantity Per Layer (Pallet)	50 Pcs.	
Box Length	320 mm	
Box Width	240 mm	
Box Height	165 mm	
Product Length/Depth	270 mm	
Product Width	5 mm	
Product Height	128 mm	
Net Weight	0.19 kg	
Weight cardboard (Recycling symbol "20" PAP)	0.03 kg	
Tare total	0.03 kg	
Gross Weight	0.22 kg	
Cubic metre 0.00	00173 M3	
Recommended sterilisation temperature (Autoclave)	121 °C	
Max. cleaning temperature (Dishwasher)	93 °C	
Max usage temperature (food contact)	175 °C	
Max usage temperature (non food contact)	175 °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	
GTIN-13 Number 570502	5705022022836	

GTIN-14 Number (Box quantity)	15705028022844
Customs Tariff No.	39241000
Country of origin	Denmark

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.