

56019

Ergonomic shovel, 1310 mm, Black



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 shovelling from container to container.

Technical Data

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| Item Number | 56019 |
| Shovel Blade Size, L x W x H | 380 x 340 x 90 mm |
| Material | Polypropylene Anodised Aluminium |
| Complies with (EC) 1935/2004 on food contact materials ¹ | Yes |
| Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| Complies with FDA Regulationl 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 |
| Box Quantity | 1 Pcs. |
| Quantity per Pallet (80 x 120 x approx.180 cm) | 45 Pcs |
| Quantity Per Layer (Pallet) | 45 Pcs. |
| Box Length/Depth | 1310 mm |
| Box Width | 345 mm |
| Box Height | 225 mm |
| Product Length/Depth | 1310 mm |
| Product Width | 345 mm |
| Product Height | 225 mm |
| Net Weight | 1.86 kg |
| Weight bag (Recycling Symbol "4") | 0.053 kg |
| Weight cardboard (Recycling symbol "20" PAP) | 0.1748 kg |
| Total Tare Weight | 0.2278 kg |
| Gross Weight | 2.09 kg |
| Cubic metre | 0.101689 M3 |
| 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 |
| GTIN-13 Number | 5705020560194 |

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| Customs Tariff Number | 39241000 |
| Country of Origin ISO Code | DK |
| 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.