## Hand shovel, $327 \times 271 \times 50$ mm, 550 mm , Green



Lightweight and durable, this Hand Shovel features a one-piece construction that eliminates areas where bacteria can gather. Its smooth surface allows for easy cleaning, which makes it ideal for moving food ingredients or large quantities of food waste.

## Technical Data

| Item Number | 56732 |
| :---: | :---: |
| Shovel Blade Size, L x W x H | $327 \times 271 \times 50 \mathrm{~mm}$ |
| Material | Polypropylene |
| Complies with (EC) 1935/2004 on food contact materials ${ }^{1}$ | Yes |
| Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| FDA compliant raw material (CFR 21) | Yes |
| Meets the REACH Regulation (EC) No. 1907/2006 | Yes |
| Use of phthalates and bisphenol A | No |
| Is Halal and Kosher compliant | Yes |
| Meets ADR regulations regarding transport of dangerous goods | Yes |
| Box Quantity | 12 Pcs. |
| Quantity per Pallet (80 x $120 \times 200 \mathrm{~cm}$ ) | 240 Pcs. |
| Quantity Per Layer (Pallet) | 48 Pcs. |
| Box Length | 600 mm |
| Box Width | 335 mm |
| Box Height | 320 mm |
| Length/Depth | 550 mm |
| Width | 275 mm |
| Height | 110 mm |
| Net Weight | $0,51 \mathrm{~kg}$ |
| Weight cardboard | 0,036383333333 kg |
| Tare total | 0,036383333333 kg |
| Gross Weight | 0,55 kg |
| Cubik metre | 0,016638 M3 |
| Recommended sterilisation temperature (Autoclave) | $121{ }^{\circ} \mathrm{C}$ |
| Max. cleaning temperature (Dishwasher) | $93{ }^{\circ} \mathrm{C}$ |
| Max. usage temperature (for food contact) | $100{ }^{\circ} \mathrm{C}$ |
| Max usage temperature (non food contact) | $100{ }^{\circ} \mathrm{C}$ |
| Min. usage temperature ${ }^{3}$ | $-20{ }^{\circ} \mathrm{C}$ |
| Max. drying temperature | $120{ }^{\circ} \mathrm{C}$ |
| Min. pH-value in usage concentration | 2 pH |
| Max. pH-value in Usage Concentration | $10,5 \mathrm{pH}$ |
| Recycling Symbol "5", Polypropylene (PP) | Yes |
| GTIN-13 Number | 5705020567322 |
| GTIN-14 Number (Box quantity) | 15705020567329 |
| Customs Tariff No. | 39241000 |

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
2. Do not store the product below $0^{\circ}$ Celsius.
