## 56006

## Ergonomic shovel, 380 x $340 \times 90 \mathrm{~mm}, 1140 \mathrm{~mm}$, Yellow



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

| Item Number | 56006 |
| :---: | :---: |
| Shovel Blade Size, L x W x H | $380 \times 340 \times 90 \mathrm{~mm}$ |
| Material | Polypropylene Anodised Aluminium |
| 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 |
| Complies with UK 2019 No. 704 on food contact materials | Yes |
| Meets the REACH Regulation (EC) No. 1907/2006 | Yes |
| Use of phthalates and bisphenol A | No |
| Is Halal and Kosher compliant | Yes |
| Design Registration No. | UK 2072052 |
| Box Quantity | 1 Pcs. |
| Quantity per Pallet ( $80 \times 120 \times 200 \mathrm{~cm}$ ) | 60 Pcs |
| Quantity Per Layer (Pallet) | 0 Pcs. |
| Box Length | 1140 mm |
| Box Width | 345 mm |
| Box Height | 215 mm |
| Length | 1140 mm |
| Width | 345 mm |
| Height | 215 mm |
| Net Weight | $1,74 \mathrm{~kg}$ |
| Weight bag | $0,0874 \mathrm{~kg}$ |
| Weight cardboard | $0,0874 \mathrm{~kg}$ |
| Tare total | $0,1748 \mathrm{~kg}$ |
| Gross Weight | $1,91 \mathrm{~kg}$ |
| Cubik metre | 0,084559 M3 |
| Recommended sterilisation temperature (Autoclave) | $121{ }^{\circ} \mathrm{C}$ |
| Max. cleaning temperature (Dishwasher) | $93{ }^{\circ} \mathrm{C}$ |
| Max usage temperature (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 | $10,5 \mathrm{pH}$ |
| Gtin-13 Number | 5705020560064 |

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.
