

56263

Shovel, Metal Detectable, D Grip, 1040 mm, Blue



Lightweight and durable, this Metal Detectable 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. Metal detectability enables use in production on food-contact surfaces. Can be tested using test kit (11113).

Technical Data

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| Item Number | 56263 |
| Shovel Blade Size, L x W x H | 327 x 271 x 50 mm |
| Material | Polypropylene Metal & X-Ray detectable additive |
| 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 | 5 Pcs. |
| Quantity per Pallet (80 x 120 x 180-200 cm) | 60 Pcs |
| Quantity Per Layer (Pallet) | 15 Pcs. |
| Box Length | 1180 mm |
| Box Width | 260 mm |
| Box Height | 370 mm |
| Length | 1040 mm |
| Width | 271 mm |
| Height | 120 mm |
| Net Weight | 1.41 kg |
| Weight bag (Recycling Symbol "4") LDPE ≥ PCR 30% | 0.088 kg |
| Weight cardboard (Recycling symbol "20" PAP) | 0.2 kg |
| Tare total | 0.288 kg |
| Gross Weight | 1.7 kg |
| Cubic metre | 0.033821 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 |
| Min. pH-value in usage concentration | 2 pH |
| Max. pH-value in Usage Concentration | 10.5 pH |
| Metal Detectable | Yes |
| GTIN-13 Number | 5705022032019 |

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| GTIN-14 Number (Box quantity) | 15705028032027 |
| 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.