## Push-Pull Hoe, 270 mm, White





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**

| Item Number   | 59005          |
|---|----------------|
| Material  | Polyamide      |
| Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>             | 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 compliant  | Yes            |
| Box Quantity  | 5 Pcs.         |
| Quantity Per Layer (Pallet)   | 50 Pcs.        |
| Box Length  | 320 mm         |
| Box Width   | 240 mm         |
| Box Height  | 165 mm         |
| Length/Depth  | 270 mm         |
| Width   | 5 mm           |
| Height  | 128 mm         |
| Gross Weight  | 0,191 kg       |
| Net Weight  | 0,19 kg        |
| Cubik metre   | 0,0124 M3      |
| Recommended sterilisation temperature (Autoclave)                               | 121 °C         |
| Max. cleaning temperature (Dishwasher)  | 93 °C          |
| Max. usage temperature (for food contact)                                       | 175 °C         |
| Max usage temperature (non food contact)  | 175 °C         |
| Min. usage temperature <sup>3</sup>   | -20 °C         |
| Min. pH-value in usage concentration  | 2 pH           |
| Max. pH-value in Usage Concentration  | 10,5 pH        |
| Recycling Symbol "7", Miscellaneous Plastics                                    | Yes            |
| GTIN-13 Number  | 5705022022850  |
| GTIN-14 Number (Box quantity)   | 15705028022868 |
| 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.