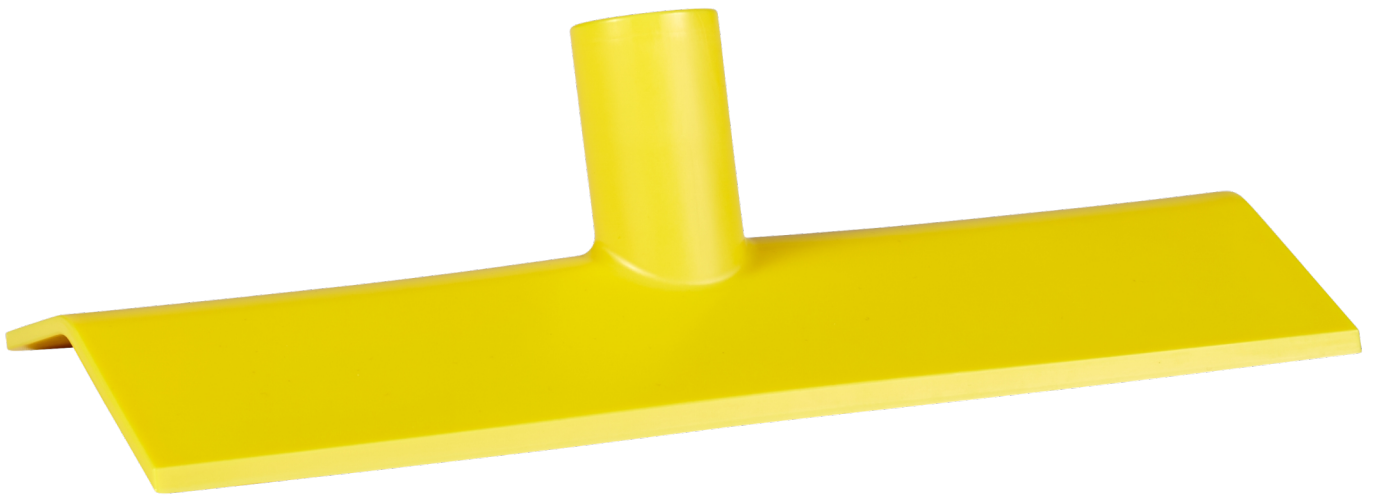


59006

Push-Pull Hoe, 270 mm, Yellow



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 | 59006 |
| Connection | Threaded |
| Material | Polyamide |
| Recycling Symbol "7", Miscellaneous Plastics | Yes |
| 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 Regulation I 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 |
| Design Registration No. | EU 006618070-002 |
| Box Quantity | 5 Pcs. |
| Quantity per Pallet (80 x 120 x 180-200 cm) | 350 Pcs |
| Quantity Per Layer (Pallet) | 50 Pcs. |
| Box Length | 320 mm |
| Box Width | 240 mm |
| Box Height | 165 mm |
| Product Length/Depth | 270 mm |
| Product Width | 5 mm |
| Product Height | 128 mm |
| Net Weight | 0.19 kg |
| Weight cardboard (Recycling symbol "20" PAP) | 0.03 kg |
| Tare total | 0.03 kg |
| Gross Weight | 0.22 kg |
| Cubic metre | 0.000173 M3 |
| Recommended sterilisation temperature (Autoclave) | 121 °C |
| Max. cleaning temperature (Dishwasher) | 93 °C |
| Max usage temperature (food contact) | 175 °C |
| Max usage temperature (non food contact) | 175 °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 | 5705022022874 |

| | |
|--------------------------------------|----------------|
| GTIN-14 Number (Box quantity) | 15705028022882 |
| 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.