

56823

Round Bowl Scoop, 2 Litre, Blue



Lightweight and durable, this ergonomically designed Round Bowl Scoop features a pouring spout on two sides to enable both left and right-handed users to pour from the scoop. One-piece construction eliminates areas where bacteria can be harboured, and a smooth surface allows for easy cleaning. Ideal for use in food production areas to move food ingredients, liquids, etc. The scoop's interior contains a measuring scale.

Technical Data

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|---|----------------|
| Item Number | 56823 |
| Content | 2 Litre |
| Material | Polypropylene |
| Recycling Symbol "5", Polypropylene (PP) | 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 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 | 10 Pcs. |
| Quantity per Pallet (80 x 120 x 180-200 cm) | 420 Pcs |
| Quantity Per Layer (Pallet) | 1 Pcs. |
| Box Length | 430 mm |
| Box Width | 300 mm |
| Box Height | 250 mm |
| Length | 330 mm |
| Width | 195 mm |
| Height | 115 mm |
| Net Weight | 0.26 kg |
| Weight cardboard (Recycling symbol "20" PAP) | 0.03 kg |
| Tare total | 0.03 kg |
| Gross Weight | 0.29 kg |
| Cubic metre | 0.0074 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 |
| 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 | 5705022000513 |
| GTIN-14 Number (Box quantity) | 15705028000521 |

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.