

56822

Round Bowl Scoop, 2 Litre, Green



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

Item Number	56822
Content	2 Litre
Content	67.6 Fl oz
Material	Polypropylene
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
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x 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	0.03 kg
Tare total	0.03 kg
Gross Weight	0.29 kg
Cubik 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
Recycling Symbol "5", Polypropylene (PP)	Yes
Gtin-13 Number	5705022000490
GTIN-14 Number (Box quantity)	15705028000507

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.