Item number: 56703

## Hand Scoop, 2 Litre(s), Blue





This large version is able to pick up abot 2 litres of product and the high back means the scooped up produce does not spill out easily. The neck joint is very robust and can withstand strong downward pressure. Examples; spices, flour,rice, ice.

## **Technical data**

| Item number   | 56703          |
|---|----------------|
| Suitable for Food Contact (EU 1935/2004), DoC *                                 | Yes            |
| Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes            |
| FDA compliant raw material (CFR 21)   | Yes            |
| Use of Phthalates (e.g. Bisphenol A)  | No             |
| Gtin-13 Number  | 5705020567032  |
| GTIN-14 Number (Box quantity)   | 15705020567039 |
| Commodity Code  | 39241000       |
| Volume  | 2 Litre(s)     |
| Colour  | Blue           |
| Material  | Polypropylene  |
| Box Quantity  | 10 Pcs.        |
| Quantity per Pallet (80 x 120 x 200 cm)   | 240 Pcs        |
| Box Length  | 600 mm         |
| Box Width   | 380 mm         |
| Box Height  | 285 mm         |
| Length  | 160 mm         |
| Width   | 370 mm         |
| Height  | 130 mm         |
| Gross Weight  | 0.3 kg         |
| Net Weight  | 0.24 kg        |
| Cubik metre   | 0.007696 M3    |
| Max cleaning temperature (Autoclave)  | 121 °Celsius   |
| Max. cleaning temperature (Dishwasher)  | 93 °Celsius    |
| Max. usage temperature (for food contact)                                       | 80 °Celsius    |
| Max usage temperature (non food contact)  | 100 °Celsius   |
| Min. usage temperature  | -20 °Celsius   |
| Max. drying temperature   | 120 °Celsius   |
| Min. pH-value in usage concentration  | 2              |
| Max. pH-value in Usage Concentration  | 10.5           |
| 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.