

56818

# Round Bowl Scoop, 1 Litre, Purple



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

<b>Item Number</b>	56818
<b>Content</b>	1 Litre
<b>Content</b>	33,81 Fl oz
<b>Material</b>	Polypropylene
<b>Complies with (EC) 1935/2004 on food contact materials<sup>1</sup></b>	Yes
<b>Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice</b>	Yes
<b>FDA compliant raw material (CFR 21)</b>	Yes
<b>Meets the REACH Regulation (EC) No. 1907/2006</b>	Yes
<b>Use of phthalates and bisphenol A</b>	No
<b>Is Halal and Kosher compliant</b>	Yes
<b>Box Quantity</b>	10 Pcs.
<b>Quantity per Pallet (80 x 120 x 200 cm)</b>	800 Pcs
<b>Quantity Per Layer (Pallet)</b>	1 Pcs.
<b>Box Length</b>	400 mm
<b>Box Width</b>	295 mm
<b>Box Height</b>	190 mm
<b>Length</b>	295 mm
<b>Width</b>	155 mm
<b>Height</b>	95 mm
<b>Net Weight</b>	0,17 kg
<b>Weight cardboard</b>	0,03 kg
<b>Tare total</b>	0,03 kg
<b>Gross Weight</b>	0,2 kg
<b>Cubik metre</b>	0,004344 M3
<b>Recommended sterilisation temperature (Autoclave)</b>	121 °C
<b>Max. cleaning temperature (Dishwasher)</b>	93 °C
<b>Max usage temperature (food contact)</b>	100 °C
<b>Max usage temperature (non food contact)</b>	100 °C
<b>Min. usage temperature<sup>3</sup></b>	-20 °C
<b>Max. drying temperature</b>	120 °C
<b>Min. pH-value in usage concentration</b>	2 pH
<b>Max. pH-value in Usage Concentration</b>	10,5 pH
<b>Recycling Symbol "5", Polypropylene (PP)</b>	Yes
<b>Gtin-13 Number</b>	5705022000735
<b>GTIN-14 Number (Box quantity)</b>	15705028000743
<b>Customs Tariff No.</b>	39241000

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.