

56773

Hand Scoop, 310 mm, , Blue



Lightweight and durable, this Hand Scoop features a one-piece construction that eliminates areas where bacteria can gather. Its smooth surface allows for easy cleaning, which makes it ideal for moving food ingredients or large quantities of food waste.

Technical Data

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|---|----------------|
| Item Number | 56773 |
| Content | 0.5 Litre |
| Content | 16.9 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 | 15 Pcs. |
| Quantity per Pallet (80 x 120 x 200 cm) | 1320 Pcs |
| Quantity Per Layer (Pallet) | 120 Pcs. |
| Length | 310 mm |
| Width | 85 mm |
| Height | 100 mm |
| Net Weight | 0.12 kg |
| Weight cardboard | 0.0157 kg |
| Tare total | 0.0157 kg |
| Gross Weight | 0.14 kg |
| Cubik metre | 0.002635 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 | 5705020567735 |
| GTIN-14 Number (Box quantity) | 15705020567732 |
| 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.