## 60003

## Measuring jug, 2 Litre, Blue



Fill, measure and pour more accurately with this cleverly designed jug. Easy-toread transparent scales on each side let you choose your unit of measurement (millilitres, UK fluid ounces and US fluid ounces), the elongated spout and optimised handle ensure easy, precise pouring, and the wide bottom ensures stability and hygienic cleaning.

## Technical Data

| Item Number | 60003 |
| :---: | :---: |
| Content | 2 Litre |
| Content | 67.6 FI 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 $120 \times 200 \mathrm{~cm}$ ) | 320 Pcs |
| Quantity Per Layer (Pallet) | 40 Pcs. |
| Length | 140 mm |
| Width | 225 mm |
| Height | 215 mm |
| Net Weight | 0.24 kg |
| Weight cardboard | 0.05 kg |
| Tare total | 0.05 kg |
| Gross Weight | 0.29 kg |
| Cubik metre | 0.006773 M3 |
| Recommended sterilisation temperature (Autoclave) | $121{ }^{\circ} \mathrm{C}$ |
| Max. cleaning temperature (Dishwasher) | $93{ }^{\circ} \mathrm{C}$ |
| Max usage temperature (food contact) | $100{ }^{\circ} \mathrm{C}$ |
| Max usage temperature (non food contact) | $100{ }^{\circ} \mathrm{C}$ |
| Min. usage temperature ${ }^{3}$ | $-20{ }^{\circ} \mathrm{C}$ |
| Max. drying temperature | $100{ }^{\circ} \mathrm{C}$ |
| 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 | 5705022022911 |
| GTIN-14 Number (Box quantity) | 15705028022929 |
| 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
2. Do not store the product below $0^{\circ}$ Celsius.
