Item number: 56774

Hand Scoop, 0.5 Litre(s), Red





This small scoop has been designed to pick up about ½ litre of product and the high back means the scooped up produce does not spill out easily. It fits comfortably into smaller ingredient bags. Examples; spices, flour, rice, ice. The neck joint is very robust and can withstand strong downward pressure.

Technical data

GTIN-14 Number 15705020567748 Commodity Code 39241000 Suitable for Food Contact (EU 1935/2004), DoC Yes FDA compliant raw material (CFR 21) Yes Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice Use of Phthalates (e.g. Bisphenol A) Note of Phthalates (e.g. Bisphen
Suitable for Food Contact (EU 1935/2004), DoC FDA compliant raw material (CFR 21) Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice Use of Phthalates (e.g. Bisphenol A) Volume O.5 Litre(s Material Polypropylene Colour Rec Box Quantity 15 Pcs Quantity per Pallet (80 x 120 x 200 cm) Box Length Box Width 290 mm Box Height 175 mm Length Width 95 mm Height 80 mm Gross Weight 0.131 kg Net Weight
FDA compliant raw material (CFR 21) Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice Use of Phthalates (e.g. Bisphenol A) Volume 0.5 Litre(s Material Polypropylene Colour Rec Box Quantity 15 Pcs Quantity per Pallet (80 x 120 x 200 cm) Box Length 380 mm Box Width 290 mm Box Height Length 300 mm Width 95 mm Height Gross Weight 0.115 kg
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Height 80 mm Gross Weight 0.131 kg Net Weight 0.115 kg
Gross Weight 0.131 kg Net Weight 0.115 kg
Net Weight 0.115 kg
Cubik metre 0.00228 N
Country of origin Denmark
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
Min. pH-value in usage concentration
Max. pH-value in Usage Concentration 10.8

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.