

56815

Round Bowl Scoop, 33.8 Fl oz, White



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

Item Number	56815
Content	33.8 Fl oz
Material	Polypropylene
Recycling Symbol "5", Polypropylene (PP)	Yes
Complies with (EC) 1935/2004 on food contact materials¹	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 x 180-200 cm)	800 Pcs.
Quantity Per Layer (Pallet)	1 Pcs.
Length	11.6 "
Width	6.1 "
Height	3.7 "
Net Weight	0.3748 lbs
Weight cardboard (Recycling symbol "20" PAP)	0.07 lbs
Tare Total	0.07 lbs
Gross Weight	0.4409 lbs
Cubic Feet	0.1535 ft ³
Recommended sterilisation temperature (Autoclave)	249.8 °F
Max. cleaning temperature (Dishwasher)	199.4 °F
Max usage temperature (food contact)	212 °F
Max usage temperature (non food contact)	212 °F
Min. usage temperature	-4 °F
Max. drying temperature	248 °F
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH
GTIN-13 Number	5705022000674
GTIN-14 Number (Box quantity)	15705028000682
Customs Tariff No.	39241000
Country of Origin	Denmark
Content Gallon	0.26 Gallon(s)

New equipment should be cleaned, disinfected, sterilized, 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 32 °Fahrenheit.