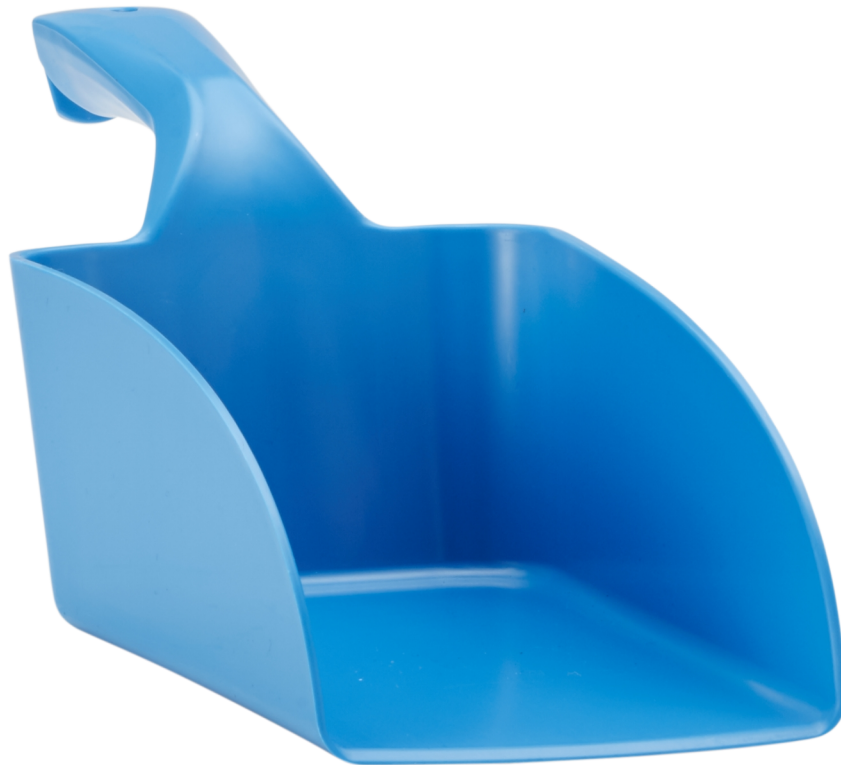


56773

Hand Scoop, 0.5 Litre, 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

| | |
|---|----------------|
| Item Number | 56773 |
| Content | 0.5 Litre |
| Material | Polypropylene |
| Recycling Symbol "5", Polypropylene (PP) | Yes |
| Complies with (EC) 1935/2004 on food contact materials ¹ | Yes |
| Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| Complies with FDA Regulationl CFR 21 ¹ | Yes |
| Complies with UK 2019 No. 704 on food contact materials | Yes |
| Complies with REACH Regulation (EC) No. 1907/2006 | Yes |
| Complies with California Proposition 65 | Yes |
| Complies with Halal and Kosher | Yes |
| PFAS, Phthalates and BPA intentionally added | No |
| Box Quantity | 15 Pcs. |
| Quantity per Pallet (80 x 120 x approx.180 cm) | 1320 Pcs |
| Quantity Per Layer (Pallet) | 120 Pcs. |
| Box Length/Depth | 380 mm |
| Box Width | 290 mm |
| Box Height | 175 mm |
| Product Length/Depth | 310 mm |
| Product Width | 100 mm |
| Product Height | 100 mm |
| Net Weight | 0.12 kg |
| Weight cardboard (Recycling symbol "20" PAP) | 0.018 kg |
| Total Tare Weight | 0.018 kg |
| Gross Weight | 0.14 kg |
| Cubic metre | 0.0031 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 |
| GTIN-13 Number | 5705020567735 |
| GTIN-14 Number (Box quantity) | 15705020567732 |

| | |
|-----------------------------------|----------|
| Customs Tariff Number | 39241000 |
| Country of Origin ISO Code | DK |
| 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.