

Hand Scoop

2 Litre, Red



Item Number: 56704

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.

General Information

Colour	Red
Material	Polypropylene
Country of Origin	Denmark

Product Dimensions

Content	2 Litre
Product Length/Depth	390 mm
Product Width	150 mm
Product Height	130 mm
Net Weight	0.26 kg

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	240 Pcs.
Quantity Per Layer (Pallet)	40 Pcs.
Box Length/Depth	600 mm
Box Width	380 mm
Box Height	285 mm
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.055 kg
Total Tare Weight	0.055 kg
Gross Weight	0.32 kg
Cubic metre	0.007605 M3
GTIN-13 Number	5705020567049
GTIN-14 Number (Box quantity)	15705020567046
Customs Tariff Number	39241000

Compliance & Standard Details

Complies with (EC) 1935/2004 on food contact materials ¹	Yes
---------------------------------------------------------------------	-----

Item Number: 56704

Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation 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 intentionally added	No

Technical Data

Handle/Grip Length	140 mm
--------------------	--------

Usage Limits

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

Sustainability Details

The product can be recycled as polypropylene (PP) – "5"	Yes
---------------------------------------------------------	-----

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.