

Round Bowl Scoop

33.8 Fl oz, Blue



Item Number: 56813

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 harbored, 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.

General Information

Color	Blue
Material	Polypropylene
Country of Origin ISO Code	DK
Country of Origin	Denmark

Product Dimensions

Content	1 Gal
Product Length/Depth	295 mm
Product Width	155 mm
Product Height	95 mm
Net Weight	0.17 kg

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	800 Pcs.
Quantity Per Layer (Pallet)	1 Pcs.
Box Length/Depth	400 mm
Box Width	295 mm
Box Height	190 mm
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.03 kg
Total Tare Weight	0.03 kg
Gross Weight	0.2 kg
Cubic metre	0.004344 M3
GTIN-13 Number	5705022000636
GTIN-14 Number (Box quantity)	15705028000644
Customs Tariff Number	39241000

Compliance & Standard Details

Item Number: 56813

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 Regulation CFR 21 ¹	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Meets the REACH Regulation (EC) No. 1907/2006	Yes
Complies with California Proposition 65	Yes
Complies with Halal and Kosher	Yes
PFAS intentionally added	No

Usage Limits

Recommended sterilisation temperature (Autoclave)	121 °F
Max. cleaning temperature (Dishwasher)	93 °C
Max. usage temperature (for 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, 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.