Hand Scoop, 1 Litre, Yellow





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

ontent aterial roduct Recycling Symbol "5", Polypropylene (PP) omplies with (EC) 1935/2004 on food contact materials¹ omplies with EU Regulation 2023/2006/EC of Good	1 Litre Polypropylene Yes Yes Yes Yes Yes Yes Yes Yes
roduct Recycling Symbol "5", Polypropylene (PP) omplies with (EC) 1935/2004 on food contact materials¹ omplies with EU Regulation 2023/2006/EC of Good	Yes Yes Yes Yes Yes
omplies with (EC) 1935/2004 on food contact materials¹ omplies with EU Regulation 2023/2006/EC of Good	Yes Yes Yes Yes
omplies with EU Regulation 2023/2006/EC of Good	Yes Yes Yes
	Yes Yes
anufacturing Practice	Yes
omplies with FDA Regulation CFR 21¹	
omplies with UK 2019 No. 704 on food contact materials	Yes
omplies with REACH Regulation (EC) No. 1907/2006	
omplies with California Proposition 65	Yes
omplies with Halal and Kosher	Yes
FAS intentionally added	No
ox Quantity	12 Pcs.
uantity per Pallet (80 x 120 x approx.180 cm)	672 Pcs.
uantity Per Layer (Pallet)	48 Pcs.
ox Length/Depth	580 mm
ox Width	385 mm
ox Height	130 mm
roduct Length/Depth	350 mm
roduct Width	120 mm
roduct Height	115 mm
et Weight	0.15 kg
eight cardboard (Recycling symbol "20" PAP)	0.027 kg
otal Tare Weight	0.027 kg
ross Weight	0.18 kg
ubic metre	0.00483 M3
ecommended sterilisation temperature (Autoclave)	121 °C
ax. cleaning temperature (Dishwasher)	93 °C
ax. usage temperature (food contact)	100 °C
ax usage temperature (non food contact)	100 °C
in. usage temperature³	-20 °C
ax. drying temperature	120 °C
in. pH-value in usage concentration	2 pH
ax. pH-value in Usage Concentration	10.5 pH
TIN-13 Number	5705020567568
TIN-14 Number (Box quantity)	15705020567565

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.