

56714

# Ergonomic scoop, 2 Litre, Red



Scoop up any dry or moist food ingredients with Vikan's ergonomically designed hand scoop. The perfectly balanced grip protects against strains, while a flat bottom keeps the scoop from rolling over on tables.

# Technical Data

Item Number	56714
Content	2 Litre
Material	Polypropylene
Recycling Symbol "5", Polypropylene (PP)	Yes
Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulationl CFR 21 <sup>1</sup>	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Complies with REACH Regulation (EC) No. 1907/2006	Yes
Complies with Halal and Kosher	Yes
PFAS, Phthalates and BPA intentionally added	No
Design Registration No.	EU 0066180700001-2, GB 90066180700001-2
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	200 Pcs
Quantity Per Layer (Pallet)	40 Pcs.
Box Length/Depth	500 mm
Box Width	360 mm
Box Height	220 mm
Product Length/Depth	270 mm
Product Width	150 mm
Product Height	145 mm
Net Weight	0.24 kg
Weight cardboard (Recycling symbol "20" PAP)	0.037 kg
Total Tare Weight	0.037 kg
Gross Weight	0.28 kg
Cubic metre	0.005873 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 <sup>3</sup>	-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	5705022023031

<b>GTIN-14 Number (Box quantity)</b>	15705028023049
<b>Customs Tariff Number</b>	39241000
<b>Country of Origin ISO Code</b>	DK
<b>Country of Origin</b>	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.