56824

Round Bowl Scoop, 2 Litre, Red

Vikan
ADVANCING HYGIENIC CLEANING

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 harboured, 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.

Technical Data

Item Number	56824
Content	2 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	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	420 Pcs
Quantity Per Layer (Pallet)	1 Pcs.
Box Length/Depth	430 mm
Box Width	300 mm
Box Height	250 mm
Product Length/Depth	330 mm
Product Width	195 mm
Product Height	115 mm
Net Weight	0.26 kg
Weight cardboard (Recycling symbol "20" PAP)	0.03 kg
Total Tare Weight	0.03 kg
Gross Weight	0.29 kg
Cubic metre	0.0074 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	5705022000537
GTIN-14 Number (Box quantity)	15705028000545

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.