

Measuring jug

2 Litre, Blue



Item Number: 60003

Fill, measure and pour more accurately with this cleverly designed jug. Easy-to-read transparent scales on each side let you choose your unit of measurement (millilitres, UK fluid ounces and US fluid ounces), the elongated spout and optimised handle ensure easy, precise pouring, and the wide bottom ensures stability and hygienic cleaning.

General Information

Colour	Blue
Material	Polypropylene
Country of Origin	Denmark

Product Dimensions

Content	2 Litre
Product Length/Depth	172 mm
Product Width	140 mm
Product Height	215 mm
Net Weight	0.24 kg

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	320 Pcs
Quantity Per Layer (Pallet)	40 Pcs.
Box Length/Depth	710 mm
Box Width	300 mm
Box Height	210 mm
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.05 kg
Total Tare Weight	0.05 kg
Gross Weight	0.29 kg
Cubic metre	0.005177 M3
GTIN-13 Number	5705022022911
GTIN-14 Number (Box quantity)	15705028022929
Customs Tariff Number	39241000

Compliance & Standard Details

Complies with (EC) 1935/2004 on food contact materials ¹	Yes
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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	130 mm
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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	100 °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
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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.