

60003

Measuring jug, 67.6 Fl oz, Blue



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.

Technical Data

Item Number	60003
Content	67.6 Fl oz
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
Meets the 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 180-200 cm)	320 Pcs.
Quantity Per Layer (Pallet)	40 Pcs.
Box Length	28 "
Box Width	11.8 "
Box Height	8.3 "
Length	5.5 "
Width	8.9 "
Height	8.5 "
Net Weight	0.5291 lbs
Weight cardboard (Recycling symbol "20" PAP)	0.11 lbs
Tare Total	0.11 lbs
Gross Weight	0.6393 lbs
Cubic Feet	0.2393 ft ³
Recommended sterilisation temperature (Autoclave)	249.8 °F
Max. cleaning temperature (Dishwasher)	199.4 °F
Max usage temperature (food contact)	212 °F
Max usage temperature (non food contact)	212 °F
Min. usage temperature	-4 °F
Max. drying temperature	212 °F
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH
GTIN-13 Number	5705022022911
GTIN-14 Number (Box quantity)	15705028022929

Customs Tariff No.	39241000
Country of Origin	Denmark
Content Gallon	0.53 Gallon(s)

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.