

Ergonomic scoop

2 Litre, Blue



Item Number: 56713

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.

General Information

Colour	Blue
Material	Polypropylene
Country of Origin ISO Code	DK
Country of Origin	Denmark

Product Dimensions

Content	2 Litre
Product Length/Depth	270 mm
Product Width	150 mm
Product Height	145 mm
Net Weight	0.24 kg

Packaging & Shipping Details

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
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.037 kg
Total Tare Weight	0.037 kg
Gross Weight	0.28 kg
Cubic metre	0.005873 M3
GTIN-13 Number	5705022023017
GTIN-14 Number (Box quantity)	15705028023025
Customs Tariff Number	39241000

Compliance & Standard Details

Item Number: 56713

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 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 Halal and Kosher	Yes
PFAS intentionally added	No

Technical Data

Handle/Grip Length	140 mm
GripLengthInches	5.51

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	120 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH

Design & Patent Registration Details

Design Registration No.	EU 0066180700001-2, GB 90066180700001-2
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Sustainability Details

Recycling Symbol "5", Polypropylene (PP)	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.

