

Round Bowl Scoop

67.6 Fl oz, Green



Item Number: 56822

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 harbored, 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.

General Information

Color	Green
Material	Polypropylene
Country of Origin	Denmark

Product Dimensions

Content	67.6 Fl oz
Product Length/Depth	13 "
Product Width	7.7 "
Product Height	4.5 "
Net Weight	0.5732 lbs

Packaging & Shipping Details

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	16.9 "
Box Width	11.8 "
Box Height	9.8 "
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.07 lbs
Total Tare Weight	0.07 lbs
Gross Weight	0.6393 lbs
Cubic Feet	0.2615 ft3
GTIN-13 Number	5705022000490
GTIN-14 Number (Box quantity)	15705028000507
Customs Tariff Number	39241000

Compliance & Standard Details



Item Number: 56822

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
Meets the REACH Regulation (EC) No. 1907/2006	Yes
Complies with California Proposition 65	Yes
Complies with Halal and Kosher	Yes
PFAS intentionally added	No

Usage Limits

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	248 °F
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
---	-----

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.

