

60006

Measuring jug, 2 Litre, Yellow



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	60006
Content	2 Litre
Handle/Grip Length	130 mm
Colour	Yellow
Material	Polypropylene
Product 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 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
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
Product Length/Depth	172 mm
Product Width	140 mm
Product Height	215 mm
Net Weight	0.24 kg
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
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

GTIN-13 Number	5705022022973
GTIN-14 Number (Box quantity)	15705028022981
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.