

# Measuring jug

2 Litre, Yellow



Item Number: 60006

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                     | Yellow        |
| Material                   | Polypropylene |
| Country of Origin ISO Code | DK            |
| 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                                           | 5705022022973  |
| GTIN-14 Number (Box quantity)                            | 15705028022981 |
| Customs Tariff Number                                    | 39241000       |

## Compliance & Standard Details

## Item Number: 60006

|                                                                         |     |
|-------------------------------------------------------------------------|-----|
| Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>     | Yes |
| Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| Complies with FDA Regulation CFR 21 <sup>1</sup>                        | 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 |
| GripLengthInches   | 5.12   |

## 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 <sup>3</sup>               | -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

|                                          |     |
|------------------------------------------|-----|
| Recycling Symbol "5", Polypropylene (PP) | Yes |
|------------------------------------------|-----|

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.