

# **SPECIFICATIONS**

## **ARTICLE**

<u>Designation</u>: Aluminum flour scoop

Code bobet :

6623: 0.11 L | 6370: 0.65 L 6518: 0.175 L | 6353: 1.10 L 8986: 0.30 L | 6339: 1.87 L 6573: 0.41 L | 5010: 2.58 L

Selling Unit: Unit
Non-contractual pictures



### **CHARACTERISTICS**

- One-piece, nearly unbreakable, 100% hygienic.
- Total length handle included.

#### **STANDARDS:**

In compliance with the DIN EN 601:2004 standard. Chemical composition of molded parts intended to be in contact with foodstuffs - Aluminum and aluminum alloys

## **APPLICATION / MAINTENANCE:**

- Wash after each use and dry immediately to preserve the item's appearance.
- Non-dissolved salt must not remain on the aluminum sides where it may cause damage.
- Acidic or salty foods (containing salt) must not remain in contact with the aluminum for long periods of time as this may cause decolouring.
- Minerals contained in water and in food can stain the aluminum.
- Machine washing can increase staining because high drying temperatures act together with the minerals and chemicals present in water.
- We recommend that you always wash aluminum kitchen utensils by hand in order to preserve their appearance.
- Stains and decolouring can disappear by boiling a mixture of 2 or 3 spoonfuls of bicarbonate of soda, lemon juice or white vinegar in one liter of water. Boil for 5 to 10 minutes and then rub gently with a suitable sponge.
- To remove stains that have accumulated on the exterior, use a non-abrasive product.
- Use wooden or plastic utensils with rounded ends. Sharp utensils such as knives, whisks or beaters can scratch the aluminum.

Length (mm)	Capacity (litres)	Code Bobet
180	0.113	6623
210	0.175	6518
250	0.30	8986
260	0.41	6573
310	0.65	6370
315	1.10	6353
400	1.87	6339
430	2.58	5010