

## 152/252 SERIES FRENCH FRY BAGGING SCOOPS

Prince Castle's bagging scoops are designed to make the job of loading individual bags fast and easy. Often used in volume locations, they have proven to be an invaluable kitchen tool.

Our bagging scoops are balanced to permit natural bag filling. This helps prevent broken or damaged fries that are undesirable to customers and wasteful.

A sanitary alternative to handling food, scoops remind employees of food safety – an important issue for today's food managers. These scoops keep employees' hands from directly touching the finished product.

This product is available in durable aluminum or lightweight nylon and comes in right-handed, or dual handed models.

*The invaluable kitchen tool!*

### FEATURES

- Scoops make "bagging" a breeze, even for new employees
- Design controls portions and eliminates over bagging
- Broken fries are virtually eliminated, leaving a more desirable product
- Saves time and labor
- Bagging scoops are available in aluminum or nylon, and come in right-handed, or dual handed models
- Proven effectiveness – used in tens of thousands of restaurants



### ORDERING INFORMATION

| Model Number | Description  |
|--------------|--|
| 152-ARN      | Bagging Scoop Aluminum - Right Handle                                |
| 152-ADH      | Bagging Scoop Aluminum - Dual Handle                                 |
| 252-DH       | Bagging Scoop Nylon - Dual Handle                                    |
| 252-OT       | Bagging Scoop - Right Handle<br>(Designed to use with 1/3 size pans) |

### DIMENSIONS

| Model Number | Width in(cm) | Height in(cm) | Length in(cm) | Shipping Weight lb(kg) | Shipping cu.ft (cu.m) |
|--------------|--------------|---------------|---------------|------------------------|-----------------------|
| 152/252      | .75 (22.23)  | 2.32 (5.87)   | 9.22 (23.42)  | 1.00 (.50)             | .20 (.01)             |

### CERTIFICATIONS



Designs and Specifications are subject to change without notice.

