



French Fry Bagging Scoops Product #152 and #252

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.

Product 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 handled models.
- Proven effectiveness – used in tens of thousands of restaurants.

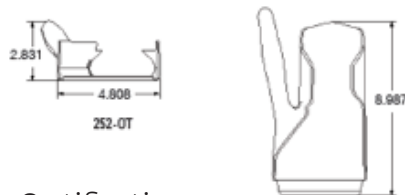
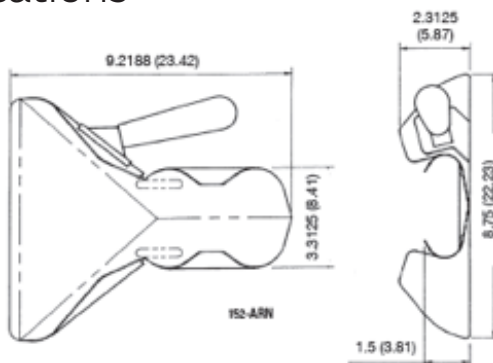
Ordering Information

Model Number	Description
152-ARN	Bagging Scoop Aluminum – Right Handle
152-ALN	Bagging Scoop Aluminum – Left Handle
152-ADH	Bagging Scoop Aluminum – Dual Handle
252-DH	Bagging Scoop Nylon – Dual Handle
252-RH	Bagging Scoop Nylon – Right Handle
252-OT	Bagging Scoop – Right Handle (Designed to use with 1/3 size pans)

Dimensions

Model Number	Width in (cm)	Length in (cm)	Height in (cm)	Shipping Weight lbs (kg)
152/252	.75 (22.23)	9.22 (23.42)	2.32 (5.87)	1.00 (.50)

Specifications



Certifications



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