



Zerolon® Non-stick 24

Gelato scoop

DARIGRASEO



Zerolon® Non-stick 24

Gelato scoop · SKU SC1024T



Zerolon® gelato scoop — the non-stick version of the iconic Zeroll® — Made in USA, distributed for Italy by dariosero®. A special non-stick coating on the aluminium base protects against film and hard water, keeping the bowl clean and bright.

1. Non-stick coating

It protects against the film and marks caused by hard or chlorinated water and helps the ice cream release: a clean, bright bowl for longer. Ideal where water quality is critical.

2. Heat-conductive fluid in the handle

The sealed fluid in the handle carries the warmth of the hand to the bowl: easy scooping even of hard ice cream, with no hot water and no effort.

3. One piece, up to 20% more servings

A single piece, with no springs or moving parts: it forms the ball with a turning movement and removes compression, up to 20% more servings per tub.

4. Colour coding

The colour of the cap identifies the size at a glance, for constant portion control.

SKU SC1024T

Manufacturer code	24T
dariosero SKU	SC1024T
Material	Non-stick aluminium
Size	#24
Cap colour	Silver
Serving	42 g
Yield	≈ 22 serv./L
Origin	Made in USA

Zerolon® 24 · aluminium with non-stick coating · heat-conductive fluid · not dishwasher safe.

SECTORS OF USE

Ice cream parlours · Restaurants · Hotels · Pastry shops · Catering

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Technical data sheet

Zerolon 24 — #24 · silver

dariorasero SKU	SC1024T
Manufacturer code	24T
Origin	United States (Made in USA)

Bowl and yield

Size	#24
Cap colour	Silver
Serving	42 g (indicative)
Yield	≈ 22 servings/L

Material and construction

Material	Aluminium
Coating	Non-stick (bowl base)
Surface finish	Black anodised
Construction	One piece, no springs or moving parts
Handle	Sealed heat-conductive fluid

Dimensions and weight

Dimensions L × W × H	178 × 40 × 35 mm
Net weight	140 g

Hygiene and use

Dishwasher	No — hand wash only
Use	Right- and left-handed

Zeroll Co., Toledo (Ohio, USA) — Made in the USA. Indicative portion: depends on the density of the ice cream.