

40616

# Hand Scraper, 102 mm, Yellow



Ergonomically designed for extra comfort, this hand scraper is ideal for cleaning all kinds of kitchen food preparation surfaces.

# Technical Data

|   |                |
|---|----------------|
| Item Number   | 40616          |
| Blade Thickness   | 3,3 mm         |
| Material  | Polypropylene  |
| Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>             | Yes            |
| Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes            |
| FDA compliant raw material (CFR 21)   | Yes            |
| Meets the REACH Regulation (EC) No. 1907/2006                                   | Yes            |
| Use of phthalates and bisphenol A   | No             |
| Is Halal compliant  | Yes            |
| Box Quantity  | 20 Pcs.        |
| Quantity per Pallet (80 x 120 x 200 cm)   | 4000 Pcs       |
| Quantity Per Layer (Pallet)   | 320 Pcs.       |
| Box Length  | 290 mm         |
| Box Width   | 195 mm         |
| Box Height  | 175 mm         |
| Length  | 102 mm         |
| Width   | 18 mm          |
| Height  | 210 mm         |
| Gross Weight  | 0,07 kg        |
| Net Weight  | 0,06 kg        |
| Cubik metre   | 0,0004 M3      |
| 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   | 120 °C         |
| Min. pH-value in usage concentration  | 2 pH           |
| Max. pH-value in Usage Concentration  | 10,5 pH        |
| Recycling Symbol "5", Polypropylene (PP)  | Yes            |
| Gtin-13 Number  | 5705020406164  |
| GTIN-14 Number (Box quantity)   | 15705020406161 |
| Customs Tariff No.  | 39241000       |
| Country of origin   | Denmark        |

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.