

Table & Floor Scraper

9.7 ", Stiff, Yellow



Item Number: 29086



Remove/loosen stubborn food debris or eg. labels from floors and other surfaces with this table and floor scraper. Features a very durable and solid stainless-steel blade. Can be used with any threaded Vikan handle.

General Information

| | |
|-------------------|---|
| Connection | Euro Threaded |
| Color | Yellow |
| Material | Polypropylene, Stainless Steel (AISI 304) |
| Country of Origin | Denmark |

Product Dimensions

| | |
|----------------------|-----------|
| Blade Thickness | 0.04 " |
| Product Length/Depth | 1.2 " |
| Product Width | 9.7 " |
| Product Height | 4.9 " |
| Net Weight | 0.377 lbs |

Packaging & Shipping Details

| | |
|--|----------------|
| Box Quantity | 10 Pcs. |
| Quantity per Pallet (80 x 120 x approx.180 cm) | 640 Pcs. |
| Quantity Per Layer (Pallet) | 70 Pcs. |
| Box Length/Depth | 12.8 " |
| Box Width | 9.3 " |
| Box Height | 6.3 " |
| Plastic Packaging (Recycling Symbol "4") LDPE per Pcs. | 0.02 lbs |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0.03 lbs |
| Total Tare Weight | 0.05 lbs |
| Gross Weight | 0.4297 lbs |
| Cubic Feet | 0.0338 ft3 |
| GTIN-13 Number | 5705022046276 |
| GTIN-14 Number (Box quantity) | 15705028046284 |
| Customs Tariff Number | 82159910 |

Compliance & Standard Details



Item Number: 29086

| | |
|---|-----|
| Complies with (EC) 1935/2004 on food contact materials ¹ | Yes |
| Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| Complies with FDA Regulation CFR 21 ¹ | Yes |
| Meets the REACH Regulation (EC) No. 1907/2006 | Yes |
| Complies with California Proposition 65 | Yes |
| PFAS intentionally added | No |

Technical Data

| | |
|-----------------|-------|
| Blade Stiffness | Stiff |
|-----------------|-------|

Usage Limits

| | |
|---|----------|
| Recommended sterilisation temperature (Autoclave) | 249.8 °F |
| Max. cleaning temperature (Dishwasher) | 199.4 °F |
| Max usage temperature (non food contact) | 338 °F |
| Min. usage temperature | -4 °F |
| Max. drying temperature | 248 °F |

New equipment should be cleaned, disinfected, sterilized, 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.

