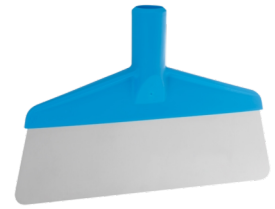


# Scraper with flexible steel blade

260 mm, Soft, Blue



**Item Number: 29093**

Ideal for cleaning powder towers and other surfaces where extra force is needed to loosen dirt, this scraper has rounded edges and a flexible steel blade to protect surfaces from scratching. It can be used with any Vikan handle.

## General Information

Connection	Euro Threaded
Colour	Blue
Material	Polypropylene, Stainless Steel (AISI 301)
Country of Origin	Denmark

## Product Dimensions

Blade Thickness	0.5 mm
Product Length/Depth	32 mm
Product Width	260 mm
Product Height	175 mm
Net Weight	0.15 kg

## Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	800 Pcs.
Quantity Per Layer (Pallet)	80 Pcs.
Box Length/Depth	320 mm
Box Width	270 mm
Box Height	135 mm
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.03 kg
Total Tare Weight	0.03 kg
Gross Weight	0.18 kg
Cubic metre	0.001456 M3
GTIN-13 Number	5705020291135
GTIN-14 Number (Box quantity)	15705020291132
Customs Tariff Number	82159910

## Compliance & Standard Details

## Item Number: 29093

Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation CFR 21 <sup>1</sup>	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Complies with REACH Regulation (EC) No. 1907/2006	Yes
Complies with California Proposition 65	Yes
Complies with Halal and Kosher	Yes
PFAS intentionally added	No

## Technical Data

Blade Stiffness	Soft
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## Usage Limits

Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	93 °C
Max. usage temperature (food contact)	170 °C
Max usage temperature (non food contact)	170 °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

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.

