

# Scraper with flexible steel blade

260 mm, Soft, Red



**Item Number: 29094**

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            | Red                                       |
| 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 Layer (Pallet)                              | 80 Pcs.        |
| Quantity per Pallet (80 x 120 x approx.180 cm)           | 800 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                                           | 5705022019812  |
| GTIN-14 Number (Box quantity)                            | 15705028019806 |
| Customs Tariff Number                                    | 82159910       |

## Compliance & Standard Details

## Item Number: 29094

|                                                                         |     |
|-------------------------------------------------------------------------|-----|
| 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 |
|-----------------|------|

## Usage Limits

|                                                   |         |
|---------------------------------------------------|---------|
| Recommended sterilisation temperature (Autoclave) | 121     |
| Max. cleaning temperature (Dishwasher)            | 93 °C   |
| Max. usage temperature (food contact)             | 170     |
| Max usage temperature (non food contact)          | 170     |
| Min. usage temperature <sup>3</sup>               | -20     |
| Max. drying temperature                           | 120     |
| 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.