

# Stainless Steel Hand Scraper

100 mm, Pink



Item Number: 40091

Great for removing sticky deposits that would clog a brush and for dealing with dried or burnt-on foods and ingredients, this Hand Scraper features a stainless flex steel blade with protective rounded corners, a high-strength attachment, and a special ergonomic finger rest.

## General Information

|                   |                                           |
|-------------------|-------------------------------------------|
| Colour            | Pink                                      |
| Material          | Polypropylene, Stainless Steel (AISI 301) |
| Country of Origin | Denmark                                   |

## Product Dimensions

|                      |         |
|----------------------|---------|
| Blade Thickness      | 1 mm    |
| Product Length/Depth | 235 mm  |
| Product Width        | 100 mm  |
| Product Height       | 22 mm   |
| Net Weight           | 0.11 kg |

## Packaging & Shipping Details

|                                                          |                |
|----------------------------------------------------------|----------------|
| Box Quantity                                             | 10 Pcs.        |
| Quantity Per Layer (Pallet)                              | 150 Pcs.       |
| Quantity per Pallet (80 x 120 x approx.180 cm)           | 3150 Pcs.      |
| Box Length/Depth                                         | 255 mm         |
| Box Width                                                | 225 mm         |
| Box Height                                               | 85 mm          |
| Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.   | 0.00402 kg     |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0.006 kg       |
| Total Tare Weight                                        | 0.01002 kg     |
| Gross Weight                                             | 0.12 kg        |
| Cubic metre                                              | 0,000517 M3    |
| GTIN-13 Number                                           | 5705022004832  |
| GTIN-14 Number (Box quantity)                            | 15705028004840 |
| Customs Tariff Number                                    | 82159910       |

## Compliance & Standard Details

## Item Number: 40091

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

|                    |        |
|--------------------|--------|
| Handle/Grip Length | 140 mm |
|--------------------|--------|

## Usage Limits

|                                                   |         |
|---------------------------------------------------|---------|
| Recommended sterilisation temperature (Autoclave) | 121     |
| Max. cleaning temperature (Dishwasher)            | 93 °C   |
| Max. usage temperature (food contact)             | 200     |
| Max usage temperature (non food contact)          | 200     |
| 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.