40094

# Stainless Steel Hand Scraper, 100 mm, Red

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.

# Technical Data

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| **Item Number** | 40094 |
| **Blade Thickness** | 1 mm |
| **Material** | Polypropylene<br>Stainless Steel (AISI 301) |
| **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 Regulationl CFR 21[1]** | 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, Phthalates and BPA intentionally added** | No |
| **Box Quantity** | 10 Pcs. |
| **Quantity per Pallet (80 x 120 x 180-200 cm)** | 3150 Pcs |
| **Quantity Per Layer (Pallet)** | 150 Pcs. |
| **Box Length** | 255 mm |
| **Box Width** | 225 mm |
| **Box Height** | 85 mm |
| **Length** | 235 mm |
| **Width** | 100 mm |
| **Height** | 22 mm |
| **Net Weight** | 0.11 kg |
| **Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE)** | 0.00402 kg |
| **Weight cardboard (Recycling symbol "20" PAP)** | 0.006 kg |
| **Tare total** | 0.01002 kg |
| **Gross Weight** | 0.12 kg |
| **Cubic metre** | 0.000517 M3 |
| **Recommended sterilisation temperature (Autoclave)** | 121 °C |
| **Max. cleaning temperature (Dishwasher)** | 93 °C |
| **Max usage temperature (food contact)** | 200 °C |
| **Max usage temperature (non food contact)** | 200 °C |
| **Min. usage temperature[3]** | -20 °C |
| **Max. drying temperature** | 120 °C |
| **Min. pH-value in usage concentration** | 2 pH |
| **Max. pH-value in Usage Concentration** | 10.5 pH |

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| **Gtin-13 Number** | 5705022004894 |
| **GTIN-14 Number (Box quantity)** | 15705028004901 |
| **Customs Tariff No.** | 82159910 |
| **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.