

40102

Stainless Steel Scraper with Threaded Handle, 2", Green



Great for removing hard-to-reach sticky deposits and dried or burnt-on foods or ingredients, this scraper features a stainless flex steel blade with protective rounded corners, a high-strength attachment, and a threaded handle that fits any Vikan color-coded extension handle. While not intended for floor cleaning proper, this product can be used to remove lighter soils on floors.

Technical Data

Item Number	40102
Blade Thickness	0.04 "
Connection	Threaded
Material	Polypropylene 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
Meets the 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 approx.180 cm)	3150 Pcs.
Quantity Per Layer (Pallet)	150 Pcs.
Box Length/Depth	10 "
Box Width	8.9 "
Box Height	3.3 "
Product Length/Depth	8.1 "
Product Width	2 "
Product Height	1.3 "
Net Weight	0.1764 lbs
Weight bag (Recycling Symbol "4") LDPE	0.01 lbs
Weight cardboard (Recycling symbol "20" PAP)	0.01 lbs
Total Tare Weight	0.02 lbs
Gross Weight	0.1985 lbs
Cubic Feet	0.0116 ft3
Recommended sterilisation temperature (Autoclave)	249.8 °F
Max. cleaning temperature (Dishwasher)	199.4 °F
Max usage temperature (food contact)	392 °F
Max usage temperature (non food contact)	392 °F
Min. usage temperature	-4 °F
Max. drying temperature	248 °F
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH

GTIN-13 Number	5705020401022
GTIN-14 Number (Box quantity)	15705020401029
Customs Tariff Number	82159910
Country of Origin ISO Code	DK
Country of Origin	Denmark

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.

1. See Declaration of Compliance for further details on food contact
3. Do not store the product below 32 °Fahrenheit.