40103

Stainless Steel Scraper with Threaded Handle, 50 mm, Blue

Vikan®
ADVANCING HYGIENIC CLEANING

FDA

Good for removing sticky, semi-liquid deposit, like dough, confectionary gels/pastes, soft chocolate, cheese etc. as these would clog a brush very quickly. Is good for removing dried or burnt on deposits, like hardened chocolate, caramel, dried/burnt bakery debris, compacted dried powders or powders that have become stuck to a surface, dried/burnt meat, fish or vegetable deposits etc. because they enable the user to exert more mechanical force against the dried on soil than can be achieved with a brush.

Technical Data

Item Number	40103
Blade Thickness	1 mm
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
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 approx.180 cm)	3150 Pcs
Quantity Per Layer (Pallet)	150 Pcs.
Box Length/Depth	255 mm
Box Width	225 mm
Box Height	85 mm
Product Length/Depth	205 mm
Product Width	50 mm
Product Height	32 mm
Net Weight	0.08 kg
Weight bag (Recycling Symbol "4")	0.00402 kg
Weight cardboard (Recycling symbol "20" PAP)	0.006 kg
Total Tare Weight	0.01002 kg
Gross Weight	0.09 kg
Cubic metre	0.000328 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
GTIN-13 Number	5705020401039

GTIN-14 Number (Box quantity)	15705020401036
Customs Tariff Number	82159910
Country of Origin ISO Code	DK
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.

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