Stainless Steel Scraper with Threaded Handle

50 mm, Blue

Item Number: 40103

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 colour-coded extension handle. While not intended for floor cleaning proper, this product can be used to remove lighter soils on floors.

General Information

Connection	Euro Threaded
Colour	Blue
Material	Polypropylene, Stainless Steel (AISI 301)
Country of Origin	Denmark

Product Dimensions

Blade Thickness	1 mm
Product Length/Depth	205 mm
Product Width	50 mm
Product Height	32 mm
Net Weight	0.09 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	0.1 kg
Cubic metre	0,000328 M3
GTIN-13 Number	5705020401039
GTIN-14 Number (Box quantity)	15705020401036
Customs Tariff Number	82159910

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Compliance & Standard Details

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 Regulation 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 intentionally added	No

Technical Data

Handle/Grip Length	110 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[3]	-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.