

40122

Nylon Scraper with Threaded Handle, 3.9", Green



Suitable for loosening stubborn dirt like pastry, chocolate, burnt on food, etc. on smooth surfaces. The nylon blade is a good alternative to a stainless steel blade and can be used on sensitive surfaces to avoid scratches on equipment and sensitive conveyor belts. The hard blade can withstand hot surfaces when used at intervals of max. 2 minutes at a time. Can be used with any Vikan handle.

Technical Data

Item Number	40122
Blade Thickness	0.11 "
Connection	Threaded
Material	Nylon Polypropylene
Recycling Symbol "7", Miscellaneous Plastics	Yes
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	3.9 "
Product Height	1.3 "
Net Weight	0.1543 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	0.1764 lbs
Cubic Feet	0.0232 ft3
Recommended sterilisation temperature (Autoclave)	249.8 °F
Max. cleaning temperature (Dishwasher)	199.4 °F
Max usage temperature (food contact)	347 °F
Max usage temperature (non food contact)	347 °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	5705020401220
GTIN-14 Number (Box quantity)	15705020401227
Customs Tariff Number	39241000
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.

3. Do not store the product below 32 °Fahrenheit.