Nylon Hand Scraper

100 mm, Red

Item Number: 40134

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.

General Information

Colour	Red
Material	Nylon, Polypropylene
Country of Origin	Denmark

Product Dimensions

Blade Thickness	2.7 mm
Product Length/Depth	22 mm
Product Width	100 mm
Product Height	235 mm
Net Weight	0.08 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	260 mm
Box Width	230 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	0.09 kg
Cubic metre	0,000517 M3
GTIN-13 Number	5705022004634
GTIN-14 Number (Box quantity)	15705028004642
Customs Tariff Number	39241000

Compliance & Standard Details

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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	140 mm

Usage Limits

Recommended sterilisation temperature (Autoclave)	121
Max. cleaning temperature (Dishwasher)	93 °C
Max. usage temperature (food contact)	175
Max usage temperature (non food contact)	175
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

Sustainability Details

Multimaterial Plastics Identification Code - "7"	Yes

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.
3. Do not store the product below 0° Celsius.