40135

Nylon Hand Scraper, 100 mm, White

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.

Technical Data

Item Number	40135
Blade Thickness	2.7 mm
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
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	260 mm
Box Width	230 mm
Box Height	85 mm
Product Length/Depth	22 mm
Product Width	100 mm
Product Height	235 mm
Net Weight	0.076 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	0.000517 M3
Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	93 °C
Max usage temperature (food contact)	175 °C
Max usage temperature (non food contact)	175 °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	5705022005020

GTIN-14 Number (Box quantity)	15705028005069
Customs Tariff Number	39241000
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.

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