

40526

Hand Scraper, flexible, Metal Detectable, 165 mm, Yellow



This flexible three-sided hand scraper is ideal for cleaning workbenches and conveyor belts, as well as emptying containers and buckets. It is made from metal-detectable material, which can be tested with Vikan test kit, product no. 11113 prior to use.

Technical Data

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| Item Number | 40526 |
| Material | Polypropylene Metal & X-Ray detectable additive |
| 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) | 720 Pcs |
| Quantity Per Layer (Pallet) | 1 Pcs. |
| Box Length/Depth | 180 mm |
| Box Width | 110 mm |
| Box Height | 70 mm |
| Product Length/Depth | 165 mm |
| Product Width | 2 mm |
| Product Height | 92 mm |
| Net Weight | 0.025 kg |
| Weight bag (Recycling Symbol "4") | 0.01 kg |
| Weight cardboard (Recycling symbol "20" PAP) | 0.01 kg |
| Total Tare Weight | 0.02 kg |
| Gross Weight | 0.04 kg |
| Cubic metre | 3E-05 M3 |
| Recommended sterilisation temperature (Autoclave) | 121 °C |
| Max. cleaning temperature (Dishwasher) | 83 °C |
| Max usage temperature (food contact) | 100 °C |
| Max usage temperature (non food contact) | 100 °C |
| Min. usage temperature ³ | -20 °C |
| Min. pH-value in usage concentration | 2 pH |
| Max. pH-value in Usage Concentration | 10.5 pH |
| Metal Detectable | Yes |
| GTIN-13 Number | 5705022031777 |
| GTIN-14 Number (Box quantity) | 15705028031785 |

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|-----------------------------------|----------|
| 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.

1. See Declaration of Compliance for further details on food contact
3. Do not store the product below 0° Celsius.