

# Hand Scraper

75 mm, Purple



Item Number: 40608

Designed for cleaning small spaces and rounded equipment such as large bowls, this narrow hand scraper is ideal for loosening stubborn dirt, including pastry, chocolate and burnt food. The polypropylene material reduces the risk of scratching sensitive surfaces.

## General Information

|                   |               |
|-------------------|---------------|
| Colour            | Purple        |
| Material          | Polypropylene |
| Country of Origin | Denmark       |

## Product Dimensions

|                      |         |
|----------------------|---------|
| Blade Thickness      | 3.3 mm  |
| Product Length/Depth | 18 mm   |
| Product Width        | 75 mm   |
| Product Height       | 210 mm  |
| Net Weight           | 0.05 kg |

## Packaging & Shipping Details

|                                                          |                |
|----------------------------------------------------------|----------------|
| Box Quantity                                             | 10 Pcs.        |
| Quantity Per Layer (Pallet)                              | 400 Pcs.       |
| Quantity per Pallet (80 x 120 x approx.180 cm)           | 4000 Pcs.      |
| Box Length/Depth                                         | 290 mm         |
| Box Width                                                | 195 mm         |
| Box Height                                               | 175 mm         |
| Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.   | 0.004 kg       |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0.004 kg       |
| Total Tare Weight                                        | 0.008 kg       |
| Gross Weight                                             | 0.06 kg        |
| Cubic metre                                              | 0,000283 M3    |
| GTIN-13 Number                                           | 5705020406089  |
| GTIN-14 Number (Box quantity)                            | 15705020406086 |
| Customs Tariff Number                                    | 39241000       |

## Compliance & Standard Details

## Item Number: 40608

|                                                                         |     |
|-------------------------------------------------------------------------|-----|
| Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>     | Yes |
| Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| Complies with FDA Regulation CFR 21 <sup>1</sup>                        | 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)             | 100     |
| Max usage temperature (non food contact)          | 100     |
| Min. usage temperature <sup>3</sup>               | -20     |
| Max. drying temperature                           | 120     |
| Min. pH-value in usage concentration              | 2 pH    |
| Max. pH-value in Usage Concentration              | 10.5 pH |

## Sustainability Details

|                                                                     |     |
|---------------------------------------------------------------------|-----|
| The product can be sorted as Polypropylene (PP) for recycling – "5" | 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.

1. See Declaration of Compliance for further details on food contact

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