

# Hand Scraper

102 mm, White



Item Number: 40615

Ergonomically designed for extra comfort, this hand scraper is ideal for cleaning all kinds of kitchen food preparation surfaces.

## General Information

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

## Product Dimensions

|                      |         |
|----------------------|---------|
| Blade Thickness      | 3.3 mm  |
| Product Length/Depth | 18 mm   |
| Product Width        | 102 mm  |
| Product Height       | 210 mm  |
| Net Weight           | 0.06 kg |

## Packaging & Shipping Details

|                                                          |                |
|----------------------------------------------------------|----------------|
| Box Quantity                                             | 10 Pcs.        |
| Quantity Per Layer (Pallet)                              | 150 Pcs.       |
| Quantity per Pallet (80 x 120 x approx.180 cm)           | 4000 Pcs.      |
| Box Length/Depth                                         | 250 mm         |
| Box Width                                                | 220 mm         |
| Box Height                                               | 80 mm          |
| Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.   | 0.004 kg       |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0.0059 kg      |
| Total Tare Weight                                        | 0.0099 kg      |
| Gross Weight                                             | 0.07 kg        |
| Cubic metre                                              | 0,000386 M3    |
| GTIN-13 Number                                           | 5705020406157  |
| GTIN-14 Number (Box quantity)                            | 15705020406154 |
| Customs Tariff Number                                    | 39241000       |

## Compliance & Standard Details

## Item Number: 40615

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