40632

Hand Scraper, Metal Detectable, 102 mm, Green

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 blade is sharpened on both sides for extra longevity. It is made from metal-detectable material, which can be tested with Vikan test kit, product no. 11113 prior to use.

Technical Data

Item Number	40632
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	20 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	3600 Pcs
Quantity Per Layer (Pallet)	400 Pcs.
Box Length	290 mm
Box Width	195 mm
Box Height	175 mm
Length	18 mm
Width	102 mm
Height	210 mm
Net Weight	0.068 kg
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE)	0.004 kg
Weight cardboard (Recycling symbol "20" PAP)	0.0139 kg
Tare total	0.0179 kg
Gross Weight	0.09 kg
Cubic metre	0.000386 M3
Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	93 °C
Max usage temperature (food contact)	100 °C
Max usage temperature (non food contact)	100 °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
Metal Detectable	Yes

Gtin-13 Number	5705022031890
GTIN-14 Number (Box quantity)	15705028031907
Customs Tariff No.	39241000
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.