

# Hand Scraper, Metal Detectable

102 mm, Blue



Item Number: 40633

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.

## General Information

|                   |                                                  |
|-------------------|--------------------------------------------------|
| Colour            | Blue                                             |
| Material          | Polypropylene, Metal & X-Ray detectable additive |
| Metal Detectable  | Yes                                              |
| Country of Origin | Denmark                                          |

## Product Dimensions

|                      |          |
|----------------------|----------|
| Product Length/Depth | 18 mm    |
| Product Width        | 102 mm   |
| Product Height       | 210 mm   |
| Net Weight           | 0.066 kg |

## Packaging & Shipping Details

|                                                          |                |
|----------------------------------------------------------|----------------|
| Box Quantity                                             | 10 Pcs.        |
| Quantity Per Layer (Pallet)                              | 400 Pcs.       |
| Quantity per Pallet (80 x 120 x approx.180 cm)           | 3600 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. | 0.004 kg       |
| Total Tare Weight                                        | 0.008 kg       |
| Gross Weight                                             | 0.07 kg        |
| Cubic metre                                              | 0,000386 M3    |
| GTIN-13 Number                                           | 5705022031913  |
| GTIN-14 Number (Box quantity)                            | 15705028031921 |
| Customs Tariff Number                                    | 39241000       |

## Compliance & Standard Details

## Item Number: 40633

|                                                                         |     |
|-------------------------------------------------------------------------|-----|
| 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 |

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.