

Paddle Scraper Blade

8.7 ", Stiff, White



Item Number: 70115

Ideal for mixing large volumes of liquid or semi-solid food. The Paddle Scraper is designed with a thin sharp edge. Use on abrasive surfaces or impact against hard objects may damage the scrapers edges. Frequent inspection and timely replacement of the scraper are recommended to minimise the risk of foreign body contamination.

General Information

Color	White
Material	Polyamide
Country of Origin	Denmark

Product Dimensions

Blade Thickness	0.13 "
Product Length/Depth	4.3 "
Product Width	1.3 "
Product Height	8.7 "
Net Weight	0.3086 lbs

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity Per Layer (Pallet)	160 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	2080 Pcs.
Box Length/Depth	15 "
Box Width	11.4 "
Box Height	5.3 "
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.01 lbs
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.03 lbs
Total Tare Weight	0.04 lbs
Gross Weight	0.3461 lbs
Cubic Feet	0.0282 ft3
GTIN-13 Number	5705020701153
GTIN-14 Number (Box quantity)	15705020701150
Customs Tariff Number	39241000

Compliance & Standard Details

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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 Regulation CFR 21 ¹	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Meets the 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

Blade Stiffness	Stiff
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Usage Limits

Recommended sterilisation temperature (Autoclave)	249.8 °F
Max. cleaning temperature (Dishwasher)	199.4 °F
Max usage temperature (food contact)	212 °F
Max usage temperature (non food contact)	347 °F
Min. usage temperature	-4 °F
Max. drying temperature	248 °F
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH

Sustainability Details

Multimaterial Plastics Identification Code - "7"	Yes
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New equipment should be cleaned, disinfected, sterilized, 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 32 °Fahrenheit.