

70132

## Paddle Scraper Blade, flexible, 8.3", Green



Ideal for scraping the remaining food stuff out of containers, before the cleaning procedure begins.

The Paddle Scraper is designed with a thin sharp edge and produced in a flexible material to facilitate efficient cleaning and emptying of large or medium sized food containers.

It is not suitable for loosening of stubborn/dried-on debris, or for use on abrasive surfaces, or for impacting against hard objects. All of these actions will result in damage to the scrapers edges. Even when used for its intended purpose, frequent inspection and timely replacement of the scraper is recommended, to minimise the risk of foreign body contamination.

# Technical Data

Item Number	70132
Blade Thickness	0.13 "
Material	Polyethylene (LDPE)
Recycling Symbol "4" Low Density Polyethylene (LDPE)	Yes
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 Regulationl CFR 21 <sup>1</sup>	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, Phthalates and BPA intentionally added	No
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	960 Pcs.
Quantity Per Layer (Pallet)	160 Pcs.
Box Length/Depth	15.4 "
Box Width	11.4 "
Box Height	5.5 "
Product Length/Depth	4.3 "
Product Width	1.2 "
Product Height	8.3 "
Net Weight	0.2205 lbs
Weight cardboard (Recycling symbol "20" PAP)	0.03 lbs
Total Tare Weight	0.03 lbs
Gross Weight	0.2491 lbs
Cubic Feet	0.0245 ft3
Max. cleaning temperature (Dishwasher)	176 °F
Max usage temperature (food contact)	158 °F
Max usage temperature (non food contact)	176 °F
Max. drying temperature	212 °F
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH
GTIN-13 Number	5705020701320
GTIN-14 Number (Box quantity)	15705020701327
Customs Tariff Number	39241000
Country of Origin ISO Code	DK

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.