70136

Paddle Scraper Blade, flexible, 210 mm, Yellow

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	70136
Blade Thickness	3.2 mm
Material	Polyethylene (LDPE)
Product Recycling Symbol "4" Low Density Polyethylene (LDPE)	Yes
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	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	960 Pcs.
Quantity Per Layer (Pallet)	160 Pcs.
Box Length/Depth	390 mm
Box Width	290 mm
Box Height	140 mm
Product Length/Depth	110 mm
Product Width	30 mm
Product Height	210 mm
Net Weight	0.1 kg
Weight cardboard (Recycling symbol "20" PAP)	0.013 kg
Total Tare Weight	0.013 kg
Gross Weight	0.11 kg
Cubic metre	0.000693 M3
Max. cleaning temperature (Dishwasher)	80 °C
Max. usage temperature (food contact)	70 °C
Max usage temperature (non food contact)	80 °C
Max. drying temperature	100 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH
GTIN-13 Number	5705020701368
GTIN-14 Number (Box quantity)	15705020701365
Customs Tariff Number	39241000
Country of Origin ISO Code	DK

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.