

40085

Stainless Steel Hand Scraper, 50 mm, White



Great for removing sticky deposits that would clog a brush and for dealing with dried or burnt-on foods and ingredients, this Hand Scraper features a stainless flex steel blade with protective rounded corners, a high-strength attachment, and a special ergonomic finger rest.

Technical Data

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| Item Number | 40085 |
| Blade Thickness | 1 mm |
| Material | Polypropylene Stainless Steel (AISI 301) |
| Complies with (EC) 1935/2004 on food contact materials ¹ | Yes |
| Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| FDA compliant raw material (CFR 21) | Yes |
| Complies with UK 2019 No. 704 on food contact materials | Yes |
| Meets the REACH Regulation (EC) No. 1907/2006 | Yes |
| California Proposition 65 Compliant | Yes |
| Use of phthalates and bisphenol A | No |
| Is Halal and Kosher compliant | Yes |
| Box Quantity | 10 Pcs. |
| Quantity per Pallet (80 x 120 x 180-200 cm) | 3150 Pcs |
| Quantity Per Layer (Pallet) | 150 Pcs. |
| Length | 22 mm |
| Width | 50 mm |
| Height | 235 mm |
| Net Weight | 0.09 kg |
| Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE)) | 0.0402 kg |
| Weight cardboard (Recycling symbol "20" PAP) | 0.006 kg |
| Tare total | 0.0462 kg |
| Gross Weight | 0.14 kg |
| Cubik metre | 0.000258 M3 |
| Recommended sterilisation temperature (Autoclave) | 121 °C |
| Max. cleaning temperature (Dishwasher) | 93 °C |
| Max usage temperature (food contact) | 200 °C |
| Max usage temperature (non food contact) | 200 °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 |
| Gtin-13 Number | 5705022004757 |
| GTIN-14 Number (Box quantity) | 15705028004765 |
| Customs Tariff No. | 82159910 |

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.