40092

Stainless Steel Hand Scraper, 100 mm, Green

Vikan
ADVANCING HYGIENIC CLEANING

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

Item Number	40092
Blade Thickness	1 mm
Material	Polypropylene Stainless Steel (AISI 301)
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 180-200 cm)	3150 Pcs
Quantity Per Layer (Pallet)	150 Pcs.
Box Length	255 mm
Box Width	225 mm
Box Height	85 mm
Length	235 mm
Width	100 mm
Height	22 mm
Net Weight	0.11 kg
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE)	0.00402 kg
Weight cardboard (Recycling symbol "20" PAP)	0.006 kg
Tare total	0.01002 kg
Gross Weight	0.12 kg
Cubic metre	0.000517 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	5705022004856

GTIN-14 Number (Box quantity)	15705028004864
Customs Tariff No.	82159910
Country of origin	Denmark

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.