

40117



# Stainless Steel Scraper with Threaded Handle, 100 mm, Orange



Great for removing hard-to-reach sticky deposits and dried or burnt-on foods or ingredients, this Scraper features a stainless flex steel blade with protective rounded corners, a high-strength attachment, and a threaded handle that fits any Vikan colour-coded extension handle. While not intended for floor cleaning proper, this product can be used to remove lighter soils on floors.

# Technical Data

<b>Item Number</b>	40117
<b>Blade Thickness</b>	1 mm
<b>Material</b>	Polypropylene Stainless Steel (AISI 301)
<b>Complies with (EC) 1935/2004 on food contact materials<sup>1</sup></b>	Yes
<b>Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice</b>	Yes
<b>FDA compliant raw material (CFR 21)</b>	Yes
<b>Complies with UK 2019 No. 704 on food contact materials</b>	Yes
<b>Meets the REACH Regulation (EC) No. 1907/2006</b>	Yes
<b>California Proposition 65 Compliant</b>	Yes
<b>Use of phthalates and bisphenol A</b>	No
<b>Is Halal and Kosher compliant</b>	Yes
<b>Box Quantity</b>	10 Pcs.
<b>Quantity per Pallet (80 x 120 x 180-200 cm)</b>	3150 Pcs
<b>Quantity Per Layer (Pallet)</b>	150 Pcs.
<b>Length</b>	205 mm
<b>Width</b>	100 mm
<b>Height</b>	32 mm
<b>Net Weight</b>	0.09 kg
<b>Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))</b>	0.00402 kg
<b>Weight cardboard (Recycling symbol "20" PAP)</b>	0.006 kg
<b>Tare total</b>	0.01002 kg
<b>Gross Weight</b>	0.1 kg
<b>Cubik metre</b>	0.000656 M3
<b>Recommended sterilisation temperature (Autoclave)</b>	121 °C
<b>Max. cleaning temperature (Dishwasher)</b>	93 °C
<b>Max usage temperature (food contact)</b>	200 °C
<b>Max usage temperature (non food contact)</b>	200 °C
<b>Min. usage temperature<sup>3</sup></b>	-20 °C
<b>Max. drying temperature</b>	120 °C
<b>Min. pH-value in usage concentration</b>	2 pH
<b>Max. pH-value in Usage Concentration</b>	10.5 pH
<b>Gtin-13 Number</b>	5705022005006
<b>GTIN-14 Number (Box quantity)</b>	15705028005045
<b>Customs Tariff No.</b>	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.