

40573

Dough Cutter/Scraper, Stainless Steel Blade, Flexible, 146 mm, Blue



Vikan's Dough Cutter/Scraper is a baker's best companion. It cuts and handles dough, removes sticky messes that would clog a brush, and deftly deals with burnt-on foods on tables and cutting boards. The flexible, 0.5 mm stainless-steel blade is excellent at cutting many types of dough, cooked pastries, and other soft foods. The blade is slightly rounded on the edges to avoid cutting users' hands. The polypropylene grip is durable and moulded securely around the blade. An ergonomic finger rest makes the Dough Cutter/Scraper easy to grip and use repetitively. The drop-shaped hanging hole makes storage on a wall bracket or shadow board easy. This scraper is an essential tool for the food industry, including processing plants, commercial kitchens, restaurants, and supermarkets.

Technical Data

Item Number	40573
Blade Thickness	0.5 mm
Material	Polypropylene Stainless Steel (AISI 304)
Complies with (EC) 1935/2004 on food contact materials¹	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulationl CFR 21¹	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	5 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	1600 Pcs
Quantity Per Layer (Pallet)	80 Pcs.
Box Length	245 mm
Box Width	168 mm
Box Height	65 mm
Length	146 mm
Width	30 mm
Height	115 mm
Net Weight	0.121 kg
Weight cardboard (Recycling symbol "20" PAP)	0.018 kg
Tare total	0.018 kg
Gross Weight	0.14 kg
Cubic metre	0.000504 M3
Max usage temperature (non food contact)	170 °C
Min. usage temperature³	-20 °C
Gtin-13 Number	5705022043916
GTIN-14 Number (Box quantity)	15705028043924
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.