Dough Cutter/Scraper, Stainless Steel Blade, Flexible

146 mm, Red

Item Number: 40574

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.

General Information

Colour	Red
Material	Polypropylene, Stainless Steel (AISI 304)
Country of Origin	Denmark

Product Dimensions

Blade Thickness	0.5 mm
Product Length/Depth	30 mm
Product Width	146 mm
Product Height	115 mm
Net Weight	0.121 kg

Packaging & Shipping Details

Box Quantity	5 Pcs.
Quantity Per Layer (Pallet)	80 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	1600 Pcs.
Box Length/Depth	245 mm
Box Width	168 mm
Box Height	65 mm
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.018 kg
Total Tare Weight	0.018 kg
Gross Weight	0.14 kg
Cubic metre	0,000504 M3
GTIN-13 Number	5705022043930
GTIN-14 Number (Box quantity)	15705028043948
Customs Tariff Number	82159910

Item Number: 40574

Compliance & Standard Details

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 Regulation 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 intentionally added	No

Usage Limits

Max usage temperature (non food contact)	170 °C
Min. usage temperature[3]	-20 °C

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.