

406066

# Hand Scraper, 75 mm, Brown



Designed for cleaning small spaces and rounded equipment such as large bowls, this narrow hand scraper is ideal for loosening stubborn dirt, including pastry, chocolate and burnt food. The polypropylene material reduces the risk of scratching sensitive surfaces.

# Technical Data

Item Number	406066
Blade Thickness	3.3 mm
Material	Polypropylene
Recycling Symbol "5", Polypropylene (PP)	Yes
Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulationl CFR 21 <sup>1</sup>	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	25 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	4000 Pcs
Quantity Per Layer (Pallet)	400 Pcs.
Box Length	290 mm
Box Width	195 mm
Box Height	175 mm
Length	18 mm
Width	75 mm
Height	210 mm
Net Weight	0.05 kg
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))	0.004 kg
Weight cardboard (Recycling symbol "20" PAP)	0.006 kg
Tare total	0.01 kg
Gross Weight	0.06 kg
Cubic metre	0.000283 M3
Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	93 °C
Max usage temperature (food contact)	100 °C
Max usage temperature (non food contact)	100 °C
Min. usage temperature <sup>3</sup>	-20 °C
Max. drying temperature	120 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH

<b>Gtin-13 Number</b>	5705022013933
<b>GTIN-14 Number (Box quantity)</b>	15705028013965
<b>Customs Tariff No.</b>	39241000
<b>Country of origin</b>	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.