

406099



# Hand Scraper, Metal Detectable, 75 mm, Dark blue



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 blade is sharpened on both sides for extra longevity. It is made from metal-detectable material, which can be tested with Vikan test kit, product no. 111199 prior to use.

# Technical Data

Item Number	406099
Material	Polypropylene Ferrous Additive
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 Regulation I 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 Halal and Kosher	Yes
Phthalates and bisphenol A 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	75 mm
Width	18 mm
Height	210 mm
Net Weight	0.07 kg
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))	0.004 kg
Weight cardboard (Recycling symbol "20" PAP)	0.0154 kg
Tare total	0.0194 kg
Gross Weight	0.09 kg
Cubic metre	0.000283 M3
Recommended sterilisation temperature (Autoclave)	121 °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	100 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH
Metal Detectable	Yes
Gtin-13 Number	5705024060997
GTIN-14 Number (Box quantity)	15705024060994
Customs Tariff No.	39241000

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.