

406199



Hand Scraper, Metal Detectable, 102 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

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|---|-----------------------------------|
| Item Number | 406199 |
| Material | Polypropylene Ferrous Additive |
| 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 I 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 Halal and Kosher | Yes |
| Phthalates and bisphenol A intentionally added | No |
| Box Quantity | 20 Pcs. |
| Quantity per Pallet (80 x 120 x 180-200 cm) | 4000 Pcs |
| Quantity Per Layer (Pallet) | 320 Pcs. |
| Box Length | 290 mm |
| Box Width | 195 mm |
| Box Height | 175 mm |
| Length | 102 mm |
| Width | 18 mm |
| Height | 210 mm |
| Net Weight | 0.1 kg |
| Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE)) | 0.004 kg |
| Weight cardboard (Recycling symbol "20" PAP) | 0.0179 kg |
| Tare total | 0.0219 kg |
| Gross Weight | 0.12 kg |
| Cubic metre | 0.000386 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 ³ | -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 | 5705024061994 |
| GTIN-14 Number (Box quantity) | 15705024061991 |
| 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.