

Stainless Steel Scraper with Threaded Handle

2", Red



Item Number: 40104



Great for removing hard-to-reach sticky deposits and dried or burnt-on foods or ingredients, this scraper features a stainless flex steel blade with protective rounded corners, a high-strength attachment, and a threaded handle that fits any Vikan color-coded extension handle. While not intended for floor cleaning proper, this product can be used to remove lighter soils on floors.

General Information

Connection	Euro Threaded
Color	Red
Material	Polypropylene, Stainless Steel (AISI 301)
Country of Origin	Denmark

Product Dimensions

Blade Thickness	0.04 "
Product Length/Depth	8.1 "
Product Width	2 "
Product Height	1.3 "
Net Weight	0.1984 lbs

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	3150 Pcs.
Quantity Per Layer (Pallet)	150 Pcs.
Box Length/Depth	10 "
Box Width	8.9 "
Box Height	3.3 "
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.01 lbs
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.01 lbs
Total Tare Weight	0.02 lbs
Gross Weight	0.2205 lbs
Cubic Feet	0.0116 ft3
GTIN-13 Number	5705020401046
GTIN-14 Number (Box quantity)	15705020401043
Customs Tariff Number	82159910



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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
Meets the REACH Regulation (EC) No. 1907/2006	Yes
Complies with California Proposition 65	Yes
Complies with Halal and Kosher	Yes
PFAS intentionally added	No

Technical Data

Handle/Grip Length	4.33 "
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Usage Limits

Recommended sterilisation temperature (Autoclave)	249.8 °F
Max. cleaning temperature (Dishwasher)	199.4 °F
Max usage temperature (food contact)	392 °F
Max usage temperature (non food contact)	392 °F
Min. usage temperature	-4 °F
Max. drying temperature	248 °F
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH

New equipment should be cleaned, disinfected, sterilized, 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 32 °Fahrenheit.

