

Stainless Steel Scraper with Threaded Handle

3.9", Green



Item Number: 40112



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

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

Product Dimensions

| | |
|----------------------|------------|
| Blade Thickness | 0.04 " |
| Product Length/Depth | 8.1 " |
| Product Width | 3.9 " |
| 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 | 0.0232 ft3 |
| GTIN-13 Number | 5705020401121 |
| GTIN-14 Number (Box quantity) | 15705020401128 |
| 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 " |
|--------------------|--------|

Usage Limits

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|---|----------|
| 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.

