

Hand Scraper, flexible

6.5", Yellow



Item Number: 40516

With a three-sided scraping edge, this flexible Hand Scraper is perfect for cleaning workbenches and conveyor belts, as well as emptying containers and buckets.

General Information

Color	Yellow
Material	Polypropylene
Country of Origin	Denmark

Product Dimensions

Product Length/Depth	6.5 "
Product Width	0.1 "
Product Height	3.6 "
Net Weight	0.0441 lbs

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	14000 Pcs.
Quantity Per Layer (Pallet)	1 Pcs.
Box Length/Depth	7.1 "
Box Width	4.3 "
Box Height	2.8 "
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.01 lbs
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.02 lbs
Total Tare Weight	0.02 lbs
Gross Weight	0.0661 lbs
Cubic Feet	0.0011 ft3
GTIN-13 Number	5705020405167
GTIN-14 Number (Box quantity)	15705020405164
Customs Tariff Number	39241000

Compliance & Standard Details

Complies with (EC) 1935/2004 on food contact materials ¹	Yes
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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

Usage Limits

Recommended sterilisation temperature (Autoclave)	249.8 °F
Max. cleaning temperature (Dishwasher)	199.4 °F
Max usage temperature (food contact)	212 °F
Max usage temperature (non food contact)	212 °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

Sustainability Details

The product can be recycled as polypropylene (PP) – "5"	Yes
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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.

