

40576

# Dough Cutter/Scraper, Stainless Steel Blade, Flexible, 5.7", Yellow



Vikan's Dough Cutter/Scraper is a baker's best companion. It cuts and handles dough, removes sticky messes that would clog a brush, and easily deals with burnt-on foods on tables and cutting boards. The flexible, 0.5 mm stainless-steel blade is excellent at cutting many types of dough, cooked pastries, and other soft foods. The blade is slightly rounded on the edges to avoid cutting users' hands. The polypropylene grip is durable and moulded securely around the blade. An ergonomic finger rest makes the Dough Cutter/Scraper easy to grip and use repetitively. The drop-shaped hanging hole makes storage on a wall bracket or shadow board easy. This scraper is an essential tool for the food industry, including processing plants, commercial kitchens, restaurants, and supermarkets.

# Technical Data

<b>Item Number</b>	40576
<b>Blade Thickness</b>	0.02 "
<b>Material</b>	Polypropylene Stainless Steel (AISI 304)
<b>Complies with (EC) 1935/2004 on food contact materials<sup>1</sup></b>	Yes
<b>Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice</b>	Yes
<b>Complies with FDA Regulation CFR 21<sup>1</sup></b>	Yes
<b>Complies with UK 2019 No. 704 on food contact materials</b>	Yes
<b>Meets the REACH Regulation (EC) No. 1907/2006</b>	Yes
<b>Complies with California Proposition 65</b>	Yes
<b>Complies with Halal and Kosher</b>	Yes
<b>PFAS intentionally added</b>	No
<b>Box Quantity</b>	5 Pcs.
<b>Quantity per Pallet (80 x 120 x approx.180 cm)</b>	1600 Pcs.
<b>Quantity Per Layer (Pallet)</b>	80 Pcs.
<b>Box Length/Depth</b>	9.6 "
<b>Box Width</b>	6.6 "
<b>Box Height</b>	2.6 "
<b>Product Length/Depth</b>	1.2 "
<b>Product Width</b>	5.7 "
<b>Product Height</b>	4.5 "
<b>Net Weight</b>	0.2668 lbs
<b>Weight cardboard (Recycling symbol "20" PAP)</b>	0.04 lbs
<b>Total Tare Weight</b>	0.04 lbs
<b>Gross Weight</b>	0.3064 lbs
<b>Cubic Feet</b>	0.0178 ft <sup>3</sup>
<b>Max usage temperature (non food contact)</b>	338 °F
<b>Min. usage temperature</b>	-4 °F
<b>GTIN-13 Number</b>	5705022043978
<b>GTIN-14 Number (Box quantity)</b>	15705028043986
<b>Customs Tariff Number</b>	82159910
<b>Country of Origin ISO Code</b>	DK
<b>Country of Origin</b>	Denmark

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.