

Dough Cutter/Scraper, Stainless Steel Blade, Flexible

5.7", Yellow



Item Number: 40576



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.

General Information

Color	Yellow
Material	Polypropylene, Stainless Steel (AISI 304)
Country of Origin	Denmark

Product Dimensions

Blade Thickness	0.02 "
Product Length/Depth	1.2 "
Product Width	5.7 "
Product Height	4.5 "
Net Weight	0.2668 lbs

Packaging & Shipping Details

Box Quantity	5 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	1600 Pcs.
Quantity Per Layer (Pallet)	80 Pcs.
Box Length/Depth	9.6 "
Box Width	6.6 "
Box Height	2.6 "
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.04 lbs
Total Tare Weight	0.04 lbs
Gross Weight	0.3064 lbs
Cubic Feet	0.0178 ft3
GTIN-13 Number	5705022043978
GTIN-14 Number (Box quantity)	15705028043986
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

Usage Limits

Max usage temperature (non food contact)	338 °F
Min. usage temperature	-4 °F

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.

