

# Hand Scraper

102 mm, Red



Item Number: 40614

Ergonomically designed for extra comfort, this hand scraper is ideal for cleaning all kinds of kitchen food preparation surfaces.

## General Information

Colour	Red
Material	Polypropylene
Country of Origin	Denmark

## Product Dimensions

Blade Thickness	3.3 mm
Product Length/Depth	18 mm
Product Width	102 mm
Product Height	210 mm
Net Weight	0.06 kg

## Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	4000 Pcs
Quantity Per Layer (Pallet)	150 Pcs.
Box Length/Depth	250 mm
Box Width	220 mm
Box Height	80 mm
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.004 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.0059 kg
Total Tare Weight	0.0099 kg
Gross Weight	0.07 kg
Cubic metre	0.000386 M3
GTIN-13 Number	5705020406140
GTIN-14 Number (Box quantity)	15705020406147
Customs Tariff Number	39241000

## Compliance & Standard Details

## Item Number: 40614

Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation CFR 21 <sup>1</sup>	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Complies with 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	140 mm
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## Usage Limits

Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	93 °C
Max usage temperature (food contact)	100 °C
Max usage temperature (non food contact)	100 °C
Min. usage temperature <sup>3</sup>	-20 °C
Max. drying temperature	120 °C
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, sterilised 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 0° Celsius.