

Paddle Scraper Blade

8.7 ", White



Item Number: 70115

Ideal for mixing large volumes of liquid or semi-solid food. The Paddle Scraper is designed with a thin sharp edge. Use on abrasive surfaces or impact against hard objects may damage the scrapers edges. Frequent inspection and timely replacement of the scraper are recommended to minimise the risk of foreign body contamination.

General Information

Color	White
Material	Polyamide
Country of Origin ISO Code	DK
Country of Origin	Denmark

Product Dimensions

Product Length/Depth	110 mm
Product Width	33 mm
Product Height	220 mm
Net Weight	0.14 kg

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	2080 Pcs.
Quantity Per Layer (Pallet)	160 Pcs.
Box Length/Depth	380 mm
Box Width	290 mm
Box Height	135 mm
Plastic Packaging (Recycling Symbol "4") per pcs.	0.004 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.013 kg
Total Tare Weight	0.017 kg
Gross Weight	0.16 kg
Cubic metre	0.000799 M3
GTIN-13 Number	5705020701153
GTIN-14 Number (Box quantity)	15705020701150
Customs Tariff Number	39241000

Compliance & Standard Details

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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

Blade Thickness	3.2 mm
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Usage Limits

Recommended sterilisation temperature (Autoclave)	121 °F
Max. cleaning temperature (Dishwasher)	93 °C
Max. usage temperature (for food contact)	175 °C
Max usage temperature (non food contact)	175 °C
Min. usage temperature ³	-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

Recycling Symbol "7", Miscellaneous Plastics	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.