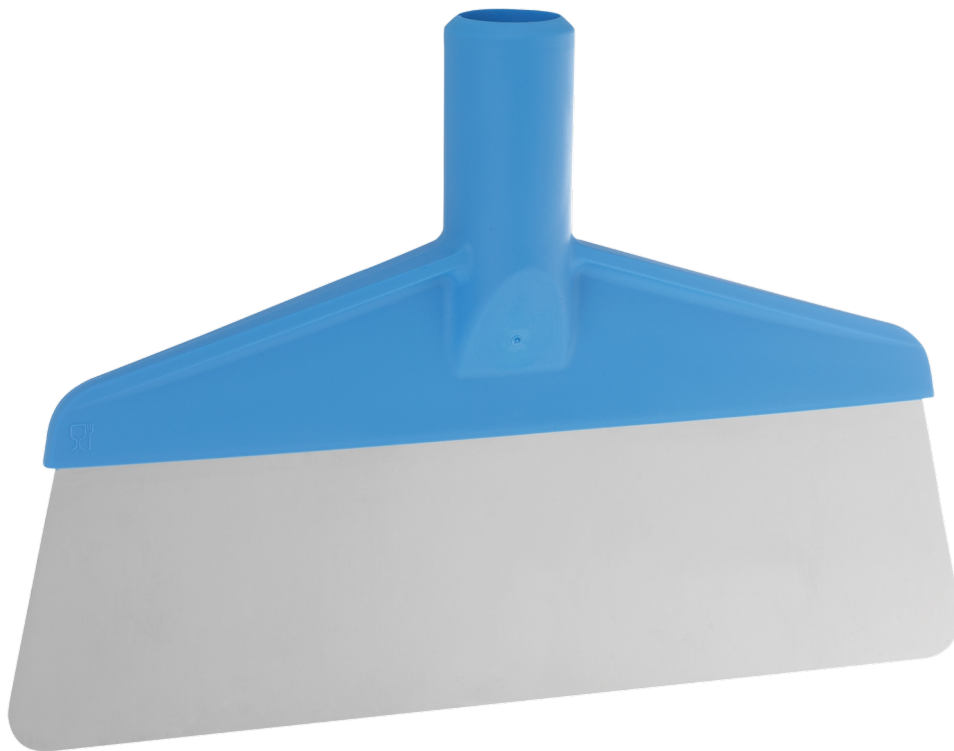


29113

Scraper with flexible steel blade, 1.26", Blue



Ideal for cleaning powder towers and other surfaces where extra force is needed to loosen dirt, this scraper has rounded edges and a flexible steel blade to protect surfaces from scratching. It can be used with any Vikan handle.

Technical Data

| | |
|---|--|
| Item Number | 29113 |
| Blade Thickness | 0,5 " |
| Material | Polypropylene Stainless Steel (AISI 304) |
| Complies with (EC) 1935/2004 on food contact materials ¹ | Yes |
| Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| FDA-compliant raw material (CFR 21) | Yes |
| Complies with UK 2019 No. 704 on food contact materials | Yes |
| Meets the REACH Regulation (EC) No. 1907/2006 | Yes |
| Use of phthalates and bisphenol A | No |
| Is Halal and Kosher compliant | Yes |
| Box Quantity | 10 Pcs. |
| Quantity per Pallet (80 x 120 x 200 cm) | 800 Pcs. |
| Quantity Per Layer (Pallet) | 80 Pcs. |
| Length | 10,24 " |
| Width | 1,26 " |
| Height | 6,89 " |
| Net Weight | 0,3307 lbs |
| Tare Cardboard | 0,07 lbs |
| Tare Total | 0,07 lbs |
| Gross Weight | 0,3968 lbs |
| Cubic Feet | 0,0514 ft ³ |
| Recommended sterilisation temperature (Autoclave) | 249,8 °F |
| Max. cleaning temperature (Dishwasher) | 199,4 °F |
| Max usage temperature (food contact) | 338 °F |
| Max usage temperature (non food contact) | 338 °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 |
| GTIN-13 Number | 5705020291135 |
| GTIN-14 Number (Box quantity) | 15705020291132 |
| Customs Tariff No. | 82159910 |
| Country of Origin | Denmark |
| Box length | 12,6 " |
| Box Width | 10,63 " |

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 32 °Fahrenheit.