

40123

# Nylon Scraper with Threaded Handle, 100 mm, Blue



Suitable for loosening stubborn dirt like pastry, chocolate, burnt on food, etc. on smooth surfaces. The nylon blade is a good alternative to a stainless steel blade and can be used on sensitive surfaces to avoid scratches on equipment and sensitive conveyor belts. The hard blade can withstand hot surfaces when used at intervals of max. 2 minutes at a time. Can be used with any Vikan handle.

# Technical Data

<b>Item Number</b>	40123
<b>Blade Thickness</b>	2,7 mm
<b>Material</b>	Nylon Polypropylene
<b>Complies with (EC) 1935/2004 on food contact materials<sup>1</sup></b>	Yes
<b>Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice</b>	Yes
<b>FDA compliant raw material (CFR 21)</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>Use of phthalates and bisphenol A</b>	No
<b>Is Halal and Kosher compliant</b>	Yes
<b>Box Quantity</b>	10 Pcs.
<b>Quantity per Pallet (80 x 120 x 200 cm)</b>	3150 Pcs
<b>Quantity Per Layer (Pallet)</b>	150 Pcs.
<b>Box Length</b>	260 mm
<b>Box Width</b>	230 mm
<b>Box Height</b>	85 mm
<b>Length</b>	205 mm
<b>Width</b>	100 mm
<b>Height</b>	32 mm
<b>Net Weight</b>	0,07 kg
<b>Weight bag</b>	0,00402 kg
<b>Weight cardboard</b>	0,006 kg
<b>Tare total</b>	0,01002 kg
<b>Gross Weight</b>	0,08 kg
<b>Cubik metre</b>	0,000656 M3
<b>Recommended sterilisation temperature (Autoclave)</b>	121 °C
<b>Max. cleaning temperature (Dishwasher)</b>	93 °C
<b>Max usage temperature (food contact)</b>	175 °C
<b>Max usage temperature (non food contact)</b>	175 °C
<b>Min. usage temperature<sup>3</sup></b>	-20 °C
<b>Max. drying temperature</b>	120 °C
<b>Min. pH-value in usage concentration</b>	2 pH
<b>Max. pH-value in Usage Concentration</b>	10,5 pH
<b>Recycling Symbol "7", Miscellaneous Plastics</b>	Yes
<b>Gtin-13 Number</b>	5705020401237

<b>GTIN-14 Number (Box quantity)</b>	15705020401234
<b>Customs Tariff No.</b>	39241000
<b>Country of origin</b>	Denmark

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.

3. Do not store the product below 0° Celsius.