

40626

Hand Scraper, Metal Detectable, 75 mm, Yellow



Designed for cleaning small spaces and rounded equipment such as large bowls, this narrow hand scraper is ideal for loosening stubborn dirt, including pastry, chocolate and burnt food. The blade is sharpened on both sides for extra longevity. It is made from metal-detectable material, which can be tested with Vikan test kit, product no. 11113 prior to use.

Technical Data

Item Number	40626
Material	Polypropylene Metal & X-Ray detectable additive
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	25 Pcs.
Quantity per Pallet (80 x 120 x 200 cm)	3600 Pcs.
Quantity Per Layer (Pallet)	400 Pcs.
Box Length	290 mm
Box Width	195 mm
Box Height	175 mm
Length/Depth	75 mm
Width	18 mm
Height	210 mm
Net Weight	0.062 kg
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))	0.004 kg
Weight cardboard	0.0114 kg
Tare total	0.0154 kg
Gross Weight	0.08 kg
Cubik metre	0.000283 M3
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 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
Metal Detectable	Yes
GTIN-13 Number	5705022031876

GTIN-14 Number (Box quantity)	15705028031884
Customs Tariff No.	39241000
Country of origin	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.

1. See Declaration of Compliance for further details on food contact
3. Do not store the product below 0° Celsius.