

40633

Hand Scraper, Metal Detectable, 102 mm, Blue



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

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| Item Number | 40633 |
| Material | Polypropylene Metal & X-Ray detectable additive |
| Complies with (EC) 1935/2004 on food contact materials¹ | 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 | 20 Pcs. |
| Quantity per Pallet (80 x 120 x 200 cm) | 2880 Pcs. |
| Quantity Per Layer (Pallet) | 320 Pcs. |
| Box Length | 290 mm |
| Box Width | 195 mm |
| Box Height | 175 mm |
| Length/Depth | 102 mm |
| Width | 18 mm |
| Height | 210 mm |
| Net Weight | 0.068 kg |
| Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE)) | 0.004 kg |
| Weight cardboard | 0.0139 kg |
| Tare total | 0.0179 kg |
| Gross Weight | 0.09 kg |
| Cubik metre | 0.000386 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 temperature³ | -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 | 5705022031913 |

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| GTIN-14 Number (Box quantity) | 15705028031921 |
| 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.