

40602

# Hand Scraper, 75 mm, Green



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 polypropylene material reduces the risk of scratching sensitive surfaces.

# Technical Data

|                                                                                 |                |
|---------------------------------------------------------------------------------|----------------|
| Item Number                                                                     | 40602          |
| Blade Thickness                                                                 | 3,3 mm         |
| Material                                                                        | Polypropylene  |
| Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>             | 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)                                         | 4000 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                                                                      | 0,05 kg        |
| Weight bag                                                                      | 0,004 kg       |
| Weight cardboard                                                                | 0,006 kg       |
| Tare total                                                                      | 0,01 kg        |
| Gross Weight                                                                    | 0,06 kg        |
| Cubik metre                                                                     | 0,000283 M3    |
| Recommended sterilisation temperature (Autoclave)                               | 121 °C         |
| Max. cleaning temperature (Dishwasher)                                          | 93 °C          |
| Max. usage temperature (for food contact)                                       | 100 °C         |
| Max usage temperature (non food contact)                                        | 100 °C         |
| Min. usage temperature <sup>3</sup>                                             | -20 °C         |
| Max. drying temperature                                                         | 120 °C         |
| Min. pH-value in usage concentration                                            | 2 pH           |
| Max. pH-value in Usage Concentration                                            | 10,5 pH        |
| Recycling Symbol "5", Polypropylene (PP)                                        | Yes            |
| GTIN-13 Number                                                                  | 5705020406027  |
| GTIN-14 Number (Box quantity)                                                   | 15705020406024 |

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.