

40523

# Hand Scraper, flexible, Metal Detectable, 165 mm, Blue



This flexible three-sided hand scraper is ideal for cleaning workbenches and conveyor belts, as well as emptying containers and buckets. 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	40523
Material	Polypropylene Metal & X-Ray detectable additive
Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulationl CFR 21 <sup>1</sup>	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Complies with REACH Regulation (EC) No. 1907/2006	Yes
Complies with California Proposition 65	Yes
Complies with Halal and Kosher	Yes
PFAS, Phthalates and BPA intentionally added	No
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	720 Pcs
Quantity Per Layer (Pallet)	1 Pcs.
Box Length	180 mm
Box Width	110 mm
Box Height	70 mm
Product Length/Depth	165 mm
Product Width	2 mm
Product Height	92 mm
Net Weight	0.025 kg
Weight bag (Recycling Symbol "4") LDPE ≥ PCR 30%	0.01 kg
Weight cardboard (Recycling symbol "20" PAP)	0.01 kg
Tare total	0.02 kg
Gross Weight	0.04 kg
Cubic metre	3E-05 M3
Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	83 °C
Max usage temperature (food contact)	100 °C
Max usage temperature (non food contact)	100 °C
Min. usage temperature <sup>3</sup>	-20 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH
Metal Detectable	Yes
GTIN-13 Number	5705022031715
GTIN-14 Number (Box quantity)	15705028031723

**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.