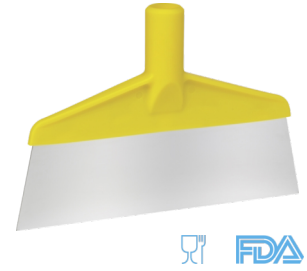


Table & Floor Scraper

10.2 ", Yellow



Item Number: 29106

Remove stubborn food debris from floors and other surfaces with this Table and Floor Scraper. Features a stainless-steel blade and can be used with any Vikan handle.

General Information

Color	Yellow
Material	Polypropylene, Stainless Steel (AISI 304)
Country of Origin ISO Code	DK
Country of Origin	Denmark

Product Dimensions

Product Length/Depth	32 mm
Product Width	260 mm
Product Height	155 mm
Net Weight	0.26 kg

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	800 Pcs.
Quantity Per Layer (Pallet)	80 Pcs.
Box Length/Depth	385 mm
Box Width	290 mm
Box Height	180 mm
Plastic Packaging (Recycling Symbol "4") per pcs.	0.0087 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.0254 kg
Total Tare Weight	0.0341 kg
Gross Weight	0.29 kg
Cubic metre	0.00129 M3
GTIN-13 Number	5705020291067
GTIN-14 Number (Box quantity)	15705020291064
Customs Tariff Number	82159910

Compliance & Standard Details

Item Number: 29106

Complies with (EC) 1935/2004 on food contact materials ¹	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation CFR 21 ¹	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Meets the REACH Regulation (EC) No. 1907/2006	Yes
Complies with California Proposition 65	Yes
Complies with Halal and Kosher	Yes
PFAS intentionally added	No

Technical Data

Blade Thickness	1 mm
Connection	Euro Threaded

Usage Limits

Recommended sterilisation temperature (Autoclave)	121 °F
Max. usage temperature (for food contact)	170 °C
Max usage temperature (non food contact)	170 °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

New equipment should be cleaned, disinfected, sterilized, 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 32 °Fahrenheit.