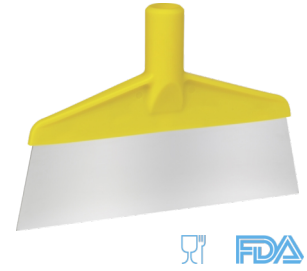


# Table & Floor Scraper

260 mm, 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

|                            |                                           |
|----------------------------|-------------------------------------------|
| Colour                     | 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 <sup>1</sup>     | Yes |
| Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| Complies with FDA Regulation 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 intentionally added                                                | No  |

## Technical Data

|                 |               |
|-----------------|---------------|
| Blade Thickness | 1 mm          |
| Connection      | Euro Threaded |

## Usage Limits

|                                                   |         |
|---------------------------------------------------|---------|
| Recommended sterilisation temperature (Autoclave) | 121 °C  |
| Max usage temperature (food contact)              | 170 °C  |
| Max usage temperature (non food contact)          | 170 °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 |

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.  
3. Do not store the product below 0° Celsius.