

# Table- & Floor Scraper

270 mm, White



Item Number: 29125



Ideal for removing stubborn food debris from floors and stainless steel surfaces and equipment, this flexible nylon scraper can be used with any Vikan handle.

## General Information

Colour	White
Material	Polyamide
Country of Origin	Denmark

## Product Dimensions

Product Length/Depth	33 mm
Product Width	270 mm
Product Height	220 mm
Net Weight	0.34 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	380 mm
Box Width	290 mm
Box Height	175 mm
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.0087 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.03 kg
Total Tare Weight	0.0387 kg
Gross Weight	0.38 kg
Cubic metre	0.00196 M3
GTIN-13 Number	5705020029127
GTIN-14 Number (Box quantity)	15705020029124
Customs Tariff Number	39241000

## Compliance & Standard Details

Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	Yes
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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	6.3 mm
Connection	Euro Threaded

## Usage Limits

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)	180 °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

## Sustainability Details

Product Recycling Symbol "7", Miscellaneous Plastics	Yes
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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.

