

# Stainless Steel Scraper with Threaded Handle

2", Orange



Item Number: 40107



Great for removing hard-to-reach sticky deposits and dried or burnt-on foods or ingredients, this scraper features a stainless flex steel blade with protective rounded corners, a high-strength attachment, and a threaded handle that fits any Vikan color-coded extension handle. While not intended for floor cleaning proper, this product can be used to remove lighter soils on floors.

## General Information

|                            |                                           |
|----------------------------|-------------------------------------------|
| Color                      | Orange                                    |
| Material                   | Polypropylene, Stainless Steel (AISI 301) |
| Country of Origin ISO Code | DK                                        |
| Country of Origin          | Denmark                                   |

## Product Dimensions

|                      |         |
|----------------------|---------|
| Product Length/Depth | 205 mm  |
| Product Width        | 50 mm   |
| Product Height       | 32 mm   |
| Net Weight           | 0.09 kg |

## Packaging & Shipping Details

|                                                          |                |
|----------------------------------------------------------|----------------|
| Box Quantity                                             | 10 Pcs.        |
| Quantity per Pallet (80 x 120 x approx.180 cm)           | 3150 Pcs.      |
| Quantity Per Layer (Pallet)                              | 150 Pcs.       |
| Box Length/Depth                                         | 255 mm         |
| Box Width                                                | 225 mm         |
| Box Height                                               | 85 mm          |
| Plastic Packaging (Recycling Symbol "4") per pcs.        | 0.00402 kg     |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0.006 kg       |
| Total Tare Weight                                        | 0.01002 kg     |
| Gross Weight                                             | 0.1 kg         |
| Cubic metre                                              | 0.000328 M3    |
| GTIN-13 Number                                           | 5705020401077  |
| GTIN-14 Number (Box quantity)                            | 15705020401074 |
| Customs Tariff Number                                    | 82159910       |

## Compliance & Standard Details

|                                                                         |     |
|-------------------------------------------------------------------------|-----|
| 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 |
| 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 |
| Handle/Grip Length | 110 mm        |
| Handle/Grip Length | 4.33 "        |

## Usage Limits

|                                                   |         |
|---------------------------------------------------|---------|
| Recommended sterilisation temperature (Autoclave) | 121 °F  |
| Max. cleaning temperature (Dishwasher)            | 93 °C   |
| Max. usage temperature (for food contact)         | 200 °C  |
| Max usage temperature (non food contact)          | 200 °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, 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.

1. See Declaration of Compliance for further details on food contact

3. Do not store the product below 32 °Fahrenheit.