

Hand Scraper, flexible

165 mm, Red



Item Number: 40514



With a three-sided scraping edge, this flexible Hand Scraper is perfect for cleaning workbenches and conveyor belts, as well as emptying containers and buckets.

General Information

Colour	Red
Material	Polypropylene
Country of Origin	Denmark

Product Dimensions

Product Length/Depth	165 mm
Product Width	2 mm
Product Height	92 mm
Net Weight	0.02 kg

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	14000 Pcs
Quantity Per Layer (Pallet)	1 Pcs.
Box Length/Depth	180 mm
Box Width	110 mm
Box Height	70 mm
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.0028 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.0072 kg
Total Tare Weight	0.01 kg
Gross Weight	0.03 kg
Cubic metre	3E-05 M3
GTIN-13 Number	5705020405143
GTIN-14 Number (Box quantity)	15705020405140
Customs Tariff Number	39241000

Compliance & Standard Details

Complies with (EC) 1935/2004 on food contact materials ¹	Yes
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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
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

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)	100 °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

Sustainability Details

The product can be recycled as polypropylene (PP) – "5"	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.

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

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