

Hand Scraper

75 mm, Yellow



Item Number: 40606

Designed for cleaning small spaces and rounded equipment such as large bowls, this narrow hand scraper is ideal for loosening stubborn dirt, including pastry, chocolate and burnt food. The polypropylene material reduces the risk of scratching sensitive surfaces.

General Information

Colour	Yellow
Material	Polypropylene
Country of Origin ISO Code	DK
Country of Origin	Denmark

Product Dimensions

Product Length/Depth	18 mm
Product Width	75 mm
Product Height	210 mm
Net Weight	0.05 kg

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	4000 Pcs
Quantity Per Layer (Pallet)	400 Pcs.
Box Length/Depth	250 mm
Box Width	220 mm
Box Height	80 mm
Plastic Packaging (Recycling Symbol "4") per pcs.	0.004 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.004 kg
Total Tare Weight	0.008 kg
Gross Weight	0.06 kg
Cubic metre	0.000283 M3
GTIN-13 Number	5705020406065
GTIN-14 Number (Box quantity)	15705020406062
Customs Tariff Number	39241000

Compliance & Standard Details

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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
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	3.3 mm
Handle/Grip Length	140 mm
GripLengthInches	5.51

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

Recycling Symbol "5", Polypropylene (PP)	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.