

40103

Stainless Steel Scraper with Threaded Handle, 50 mm, Blue



Good for removing sticky, semi-liquid deposit, like dough, confectionary gels/pastes, soft chocolate, cheese etc. as these would clog a brush very quickly. Is good for removing dried or burnt on deposits, like hardened chocolate, caramel, dried/burnt bakery debris, compacted dried powders or powders that have become stuck to a surface, dried/burnt meat, fish or vegetable deposits etc. because they enable the user to exert more mechanical force against the dried on soil than can be achieved with a brush.

Technical Data

Item Number	40103
Blade Thickness	1 mm
Material	Polypropylene Stainless Steel (AISI 301)
Complies with (EC) 1935/2004 on food contact materials¹	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulationl CFR 21	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
Phthalates and bisphenol A intentionally added	No
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	3150 Pcs
Quantity Per Layer (Pallet)	150 Pcs.
Length	205 mm
Width	50 mm
Height	32 mm
Net Weight	0.08 kg
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE)	0.00402 kg
Weight cardboard (Recycling symbol "20" PAP)	0.006 kg
Tare total	0.01002 kg
Gross Weight	0.09 kg
Cubic metre	0.000328 M3
Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	93 °C
Max usage temperature (food contact)	200 °C
Max usage temperature (non food contact)	200 °C
Min. usage temperature³	-20 °C
Max. drying temperature	120 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH
Gtin-13 Number	5705020401039
GTIN-14 Number (Box quantity)	15705020401036
Customs Tariff No.	82159910

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.