29105 Table & Floor Scraper, 260 mm, White





Remove stubborn food debris from floors and other surfaces with this Table and Floor Scraper. Features a stainless-steel blade and can be used with any Vikan handle.

## **Technical Data**

| Item Number  | 29105  |
|--|--|
| Blade Thickness  | 1 mm   |
| Material   | Polypropylene<br>Stainless Steel (AISI<br>304) |
| Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>                | Yes  |
| Produced according to EU Regulation 2023/2006/EC of Good<br>Manufacturing Practice | Yes  |
| FDA compliant raw material (CFR 21)  | Yes  |
| Complies with UK 2019 No. 704 on food contact materials                            | Yes  |
| Meets the REACH Regulation (EC) No. 1907/2006                                      | Yes  |
| Use of phthalates and bisphenol A  | No   |
| Is Halal and Kosher compliant  | Yes  |
| Box Quantity   | 10 Pcs.  |
| Quantity per Pallet (80 x 120 x 200 cm)  | 800 Pcs  |
| Quantity Per Layer (Pallet)  | 80 Pcs.  |
| Box Length   | 325 mm   |
| Box Width  | 265 mm   |
| Box Height   | 135 mm   |
| Length   | 260 mm   |
| Width  | 175 mm   |
| Height   | 30 mm  |
| Net Weight   | 0,26 kg  |
| Weight cardboard   | 0,0242 kg                                      |
| Tare total   | 0,0242 kg                                      |
| Gross Weight   | 0,28 kg  |
| Cubik metre  | 0,001365 M3                                    |
| Recommended sterilisation temperature (Autoclave)                                  | 121 °C   |
| Max usage temperature (food contact)   | 170 °C   |
| Max usage temperature (non food contact)   | 170 °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  |
| Gtin-13 Number   | 5705020029103                                  |
| GTIN-14 Number (Box quantity)  | 15705020029100                                 |
| Customs Tariff No.   | 82159910                                       |
| Country of origin  | Denmark  |
|  |  |

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  $0^\circ$  Celsius.