

40106



Stainless Steel Scraper with Threaded Handle, 50 mm, Yellow



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

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| Item Number | 40106 |
| 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 | 5705020401060 |
| GTIN-14 Number (Box quantity) | 15705020401067 |
| 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.