## Hand Scraper, Metal Detectable, 102 mm, Dark blue





This narrow scraper allows access to small areas and rounded equipment like large bowls. It is useful for loosening stubbon dirt like pastry, chocolate, burnt food, etc. It is sharpened on both sides which means the blade stays sharp for longer. The polypropolene construction reduces the possibility of scratching sensitive surfaces.

## **Technical Data**

Box Width 195 mm Box Height 175 mm Length 102 mm Width 18 mm Height 210 mm Gross Weight 0,105 kg Net Weight 0,095 kg Cubik metre 0,000386 M3 Recommended sterilisation temperature (Autoclave) 121 °C Max usage temperature (food contact) 100 °C	Item Number	406199
Suitable for Food Contact (EU 1935/2004), DoC ¹  Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice  FDA compliant raw material (CFR 21)  Use of Phthalates (e.g. Bisphenol A)  Is Halal compliant  Yes  Box Quantity  20 Pcs.  Quantity per Pallet (80 x 120 x 200 cm)  Box Length  Box Width  195 mm  Box Height  175 mm  Length  Width  18 mm  Height  Gross Weight  0,105 kg  Net Weight  0,000386 M3  Recommended sterilisation temperature (Autoclave)  Max usage temperature (food contact)  100 °C  Max usage temperature (food contact)	Material Properties	Metal Detectable
Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice  FDA compliant raw material (CFR 21)  Use of Phthalates (e.g. Bisphenol A)  Is Halal compliant  Yes  Box Quantity  20 Pcs.  Quantity per Pallet (80 x 120 x 200 cm)  Box Length  Box Width  195 mm  Box Height  175 mm  Length  Width  18 mm  Height  Gross Weight  0,105 kg  Net Weight  0,00386 M3  Recommended sterilisation temperature (Autoclave)  Max usage temperature (food contact)	Material	Polypropylene
Manufacturing Practice  FDA compliant raw material (CFR 21)  Use of Phthalates (e.g. Bisphenol A)  Is Halal compliant  Box Quantity  Cuantity per Pallet (80 x 120 x 200 cm)  Box Length  Box Width  Box Height  Length  Length  Width  Responsible to the image of the i	Suitable for Food Contact (EU 1935/2004), DoC <sup>1</sup>	Yes
Use of Phthalates (e.g. Bisphenol A)  Is Halal compliant  Box Quantity  Quantity per Pallet (80 x 120 x 200 cm)  Box Length  Box Width  Box Height  Length  Yes  Box Length  195 mm  Box Height  175 mm  Length  Width  18 mm  Height  Gross Weight  No 1005 kg  Net Weight  O,005 kg  Cubik metre  Max usage temperature (food contact)  No  20 Pcs.  1400 Pcs  195 mm  196 mm  197 mm  198 m		Yes
Is Halal compliant  Box Quantity  20 Pcs.  Quantity per Pallet (80 x 120 x 200 cm)  Box Length  Box Width  195 mm  Box Height  175 mm  Length  Width  18 mm  Height  Gross Weight  0,105 kg  Net Weight  0,000386 M3  Recommended sterilisation temperature (Autoclave)  Max usage temperature (food contact)	FDA compliant raw material (CFR 21)	Yes
Box Quantity         20 Pcs.           Quantity per Pallet (80 x 120 x 200 cm)         4000 Pcs           Box Length         290 mm           Box Width         195 mm           Box Height         175 mm           Length         102 mm           Width         18 mm           Height         210 mm           Gross Weight         0,105 kg           Net Weight         0,00386 M3           Recommended sterilisation temperature (Autoclave)         121 °C           Max usage temperature (food contact)         100 °C	Use of Phthalates (e.g. Bisphenol A)	No
Quantity per Pallet (80 x 120 x 200 cm)4000 PcsBox Length290 mmBox Width195 mmBox Height175 mmLength102 mmWidth18 mmHeight210 mmGross Weight0,105 kgNet Weight0,095 kgCubik metre0,000386 M3Recommended sterilisation temperature (Autoclave)121 °CMax usage temperature (food contact)100 °C	Is Halal compliant	Yes
Box Length  Box Width  195 mm  Box Height  175 mm  Length  Width  18 mm  Height  Cross Weight  Net Weight  Cubik metre  0,000386 M3  Recommended sterilisation temperature (Autoclave)  Max usage temperature (food contact)	Box Quantity	20 Pcs.
Box Width 195 mm Box Height 175 mm Length 102 mm Width 18 mm Height 210 mm Gross Weight 0,105 kg Net Weight 0,095 kg Cubik metre 0,000386 M3 Recommended sterilisation temperature (Autoclave) 121 °C Max usage temperature (food contact) 100 °C	Quantity per Pallet (80 x 120 x 200 cm)	4000 Pcs
Box Height175 mmLength102 mmWidth18 mmHeight210 mmGross Weight0,105 kgNet Weight0,095 kgCubik metre0,000386 M3Recommended sterilisation temperature (Autoclave)121 °CMax usage temperature (food contact)100 °C	Box Length	290 mm
Length102 mmWidth18 mmHeight210 mmGross Weight0,105 kgNet Weight0,095 kgCubik metre0,000386 M3Recommended sterilisation temperature (Autoclave)121 °CMax usage temperature (food contact)100 °C	Box Width	195 mm
Width  Height  Cross Weight  Net Weight  Cubik metre  Cubik metre  O,000386 M3  Recommended sterilisation temperature (Autoclave)  Max usage temperature (food contact)  18 mm  210 mm  0,105 kg  0,095 kg  100 °C	Box Height	175 mm
Height  Gross Weight  Net Weight  Cubik metre  0,000386 M3  Recommended sterilisation temperature (Autoclave)  Max usage temperature (food contact)  210 mm  0,105 kg  0,095 kg  100 °C	Length	102 mm
Gross Weight  Net Weight  Cubik metre  O,000386 M3  Recommended sterilisation temperature (Autoclave)  Max usage temperature (food contact)  0,000386 M3  121 °C	Width	18 mm
Net Weight0,095 kgCubik metre0,000386 M3Recommended sterilisation temperature (Autoclave)121 °CMax usage temperature (food contact)100 °C	Height	210 mm
Cubik metre0,000386 M3Recommended sterilisation temperature (Autoclave)121 °CMax usage temperature (food contact)100 °C	Gross Weight	0,105 kg
Recommended sterilisation temperature (Autoclave)  Max usage temperature (food contact)  121 °C  100 °C	Net Weight	0,095 kg
Max usage temperature (food contact)  100 °C	Cubik metre	0,000386 M3
	Recommended sterilisation temperature (Autoclave)	121 °C
100.00	Max usage temperature (food contact)	100 °C
Max usage temperature (non food contact)	Max usage temperature (non food contact)	100 °C
Min. usage temperature -20 °C	Min. usage temperature	-20 °C
<b>Gtin-13 Number</b> 5705024061994	Gtin-13 Number	5705024061994
<b>GTIN-14 Number (Box quantity)</b> 15705024061991	GTIN-14 Number (Box quantity)	15705024061991
Commodity Code 39241000	Commodity Code	39241000
Country of origin Denmark	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.

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