Stainless Steel Hand Scraper

50 mm, Blue



Item Number: 40083

Great for removing sticky deposits that would clog a brush and for dealing with dried or burnt-on foods and ingredients, this Hand Scraper features a stainless flex steel blade with protective rounded corners, a high-strength attachment, and a special ergonomic finger rest.

General Information

Colour	Blue
Material	Polypropylene, Stainless Steel (AISI 301)
UNSPSC Code	47121812
Country of Origin	Denmark

Product Dimensions

Blade Thickness	1 mm
Handle/Grip Length	140 mm
Product Length/Depth	22 mm
Product Width	50 mm
Product Height	235 mm
Net Weight	0.09 kg

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity Per Layer (Pallet)	150 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	2250 Pcs.
Box Length/Depth	255 mm
Box Width	225 mm
Box Height	85 mm
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.0402 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.006 kg
Total Tare Weight	0.0462 kg
Gross Weight	0.14 kg
Cubic metre	0.000258 M3
GTIN-13 Number	5705022004719
GTIN-14 Number (Box quantity)	15705028004727
Customs Tariff Number	82159910

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

Usage Limits

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 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

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.