

40512

Hand Scraper, flexible, 165
mm, , Green



With a three-sided scraping edge, this flexible Hand Scraper is perfect for cleaning workbenches and conveyor belts, as well as emptying containers and buckets.

Technical Data

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|---------------------------------------------------------------------------------|----------------|
| Item Number | 40512 |
| Material | Polypropylene |
| Complies with (EC) 1935/2004 on food contact materials ¹ | Yes |
| Produced according to EU Regulation 2023/2006/EC of Good 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) | 14000 Pcs |
| Quantity Per Layer (Pallet) | 1 Pcs. |
| Box Length | 180 mm |
| Box Width | 110 mm |
| Box Height | 70 mm |
| Length | 165 mm |
| Width | 2 mm |
| Height | 92 mm |
| Net Weight | 0.02 kg |
| Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE) | 0.0028 kg |
| Weight cardboard | 0.0072 kg |
| Tare total | 0.01 kg |
| Gross Weight | 0.03 kg |
| Cubik metre | 3E-05 M3 |
| Recommended sterilisation temperature (Autoclave) | 121 °C |
| Max. cleaning temperature (Dishwasher) | 93 °C |
| Max usage temperature (food contact) | 100 °C |
| Max usage temperature (non food contact) | 100 °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 |
| Recycling Symbol "5", Polypropylene (PP) | Yes |
| Gtin-13 Number | 5705020405129 |
| GTIN-14 Number (Box quantity) | 15705020405126 |

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.