## Nylon Hand Scraper, 100 mm, Green



Suitable for loosening stubborn dirt like pastry, chocolate, burnt on food, etc. on smooth surfaces. The nylon blade is a good alternative to a stainless steel blade and can be used on sensitive surfaces to avoid scratches on equipment and sensitive conveyor belts. The hard blade can withstand hot surfaces when used at intervals of max. 2 minutes at a time.

## Technical Data

| Item Number | 40132 |
| :---: | :---: |
| Blade Thickness | 2.7 mm |
| Material | Nylon 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 |
| California Proposition 65 Compliant | Yes |
| Use of phthalates and bisphenol A | No |
| Is Halal and Kosher compliant | Yes |
| Box Quantity | 10 Pcs. |
| Quantity per Pallet (80 x $120 \times 200 \mathrm{~cm}$ ) | 3150 Pcs |
| Quantity Per Layer (Pallet) | 150 Pcs. |
| Length | 235 mm |
| Width | 100 mm |
| Height | 20 mm |
| Net Weight | 0.076 kg |
| Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE) | 0.00402 kg |
| Weight cardboard | 0.006 kg |
| Tare total | 0.01002 kg |
| Gross Weight | 0.09 kg |
| Cubik metre | 0.00047 M 3 |
| Recommended sterilisation temperature (Autoclave) | $121{ }^{\circ} \mathrm{C}$ |
| Max. cleaning temperature (Dishwasher) | $93{ }^{\circ} \mathrm{C}$ |
| Max usage temperature (food contact) | $175{ }^{\circ} \mathrm{C}$ |
| Max usage temperature (non food contact) | $175{ }^{\circ} \mathrm{C}$ |
| Min. usage temperature ${ }^{3}$ | $-20{ }^{\circ} \mathrm{C}$ |
| Max. drying temperature | $120{ }^{\circ} \mathrm{C}$ |
| Min. pH-value in usage concentration | 2 pH |
| Max. pH-value in Usage Concentration | 10.5 pH |
| Recycling Symbol "7", Miscellaneous Plastics | Yes |
| Gtin-13 Number | 5705022004597 |
| GTIN-14 Number (Box quantity) | 15705028004604 |
| Customs Tariff No. | 39241000 |

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.

