

40103

## Stainless Steel Scraper with Threaded Handle, 50 mm, Blue



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

<b>Item Number</b>	40103
<b>Blade Thickness</b>	1 mm
<b>Material</b>	Stainless Steel (AISI 303) Polypropylene Stainless Steel (AISI 301)
<b>Complies with (EC) 1935/2004 on food contact materials<sup>1</sup></b>	Yes
<b>Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice</b>	Yes
<b>FDA compliant raw material (CFR 21)</b>	Yes
<b>Meets the REACH Regulation (EC) No. 1907/2006</b>	Yes
<b>Use of Phthalates</b>	No
<b>Is Halal compliant</b>	Yes
<b>Box Quantity</b>	10 Pcs.
<b>Quantity per Pallet (80 x 120 x 200 cm)</b>	3150 Pcs
<b>Quantity Per Layer (Pallet)</b>	150 Pcs.
<b>Box Length</b>	255 mm
<b>Box Width</b>	225 mm
<b>Box Height</b>	85 mm
<b>Length</b>	205 mm
<b>Width</b>	50 mm
<b>Height</b>	32 mm
<b>Gross Weight</b>	0,09 kg
<b>Net Weight</b>	0,08 kg
<b>Cubik metre</b>	0,0003 M3
<b>Max usage temperature (food contact)</b>	200 °C
<b>Max usage temperature (non food contact)</b>	200 °C
<b>Min. usage temperature<sup>3</sup></b>	-20 °C
<b>Min. pH-value in usage concentration</b>	2 pH
<b>Max. pH-value in Usage Concentration</b>	10,5 pH
<b>Gtin-13 Number</b>	5705020401039
<b>GTIN-14 Number (Box quantity)</b>	15705020401036
<b>Commodity Code</b>	82159910
<b>Country of origin</b>	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
3. Do not store the product below 0° Celsius.

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