29103

## Table \& Floor Scraper, 260mm, Blue



Remove stubborn food debris from floors and other surfaces with this Table and Floor Scraper. Features a stainless-steel blade and can be used with any Vikan handle.

## Technical Data

| Item Number | 29103 |
| :---: | :---: |
| Blade Thickness | 1 mm |
| Material | Polypropylene Stainless Steel (AISI 304) |
| 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 ( $80 \times 120 \times 180-200 \mathrm{~cm}$ ) | 800 Pcs |
| Quantity Per Layer (Pallet) | 80 Pcs. |
| Length | 32 mm |
| Width | 260 mm |
| Height | 155 mm |
| Net Weight | 0.26 kg |
| Weight cardboard (Recycling symbol "20" PAP) | 0.02 kg |
| Tare total | 0.02 kg |
| Gross Weight | 0.28 kg |
| Cubik metre | 0.00129 M3 |
| Recommended sterilisation temperature (Autoclave) | $121{ }^{\circ} \mathrm{C}$ |
| Max usage temperature (food contact) | $170{ }^{\circ} \mathrm{C}$ |
| Max usage temperature (non food contact) | $170{ }^{\circ} \mathrm{C}$ |
| 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 |
| Gtin-13 Number | 5705020291036 |
| GTIN-14 Number (Box quantity) | 15705020291033 |
| Customs Tariff No. | 82159910 |
| 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
2. Do not store the product below $0^{\circ}$ Celsius.
