

29125

Table- & Floor Scraper, 270mm, White



Ideal for removing stubborn food debris from floors and stainless steel surfaces and equipment, this flexible nylon scraper can be used with any Vikan handle.

Technical Data

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| Item Number | 29125 |
| Blade Thickness | 6.3 mm |
| Material | Polyamide |
| Product Recycling Symbol "7", Miscellaneous Plastics | Yes |
| Complies with (EC) 1935/2004 on food contact materials¹ | Yes |
| Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| Complies with FDA Regulationl CFR 21¹ | 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, Phthalates and BPA intentionally added | No |
| Box Quantity | 10 Pcs. |
| Quantity per Pallet (80 x 120 x 180-200 cm) | 800 Pcs. |
| Quantity Per Layer (Pallet) | 80 Pcs. |
| Box Length | 380 mm |
| Box Width | 290 mm |
| Box Height | 175 mm |
| Length/Depth | 33 mm |
| Width | 270 mm |
| Height | 220 mm |
| Net Weight | 0.34 kg |
| Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE) | 0.0087 kg |
| Weight cardboard (Recycling symbol "20" PAP) | 0.03 kg |
| Tare total | 0.0387 kg |
| Gross Weight | 0.38 kg |
| Cubic metre | 0.00196 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) | 180 °C |
| Min. usage temperature³ | -20 °C |
| Max. drying temperature | 120 °C |
| Min. pH-value in usage concentration | 2 pH |
| Max. pH-value in Usage Concentration | 10.5 pH |

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| GTIN-13 Number | 5705020029127 |
| GTIN-14 Number (Box quantity) | 15705020029124 |
| Customs Tariff No. | 39241000 |
| 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.

3. Do not store the product below 0° Celsius.