

Item number: 29109

# Table & Floor Scraper, 260 mm, Black



Used to scrape and loosen stubborn, sticky dirt from tiled and concrete floors.(Example pastry, chocolate, meat and fats). Removing such dirt before scrubbing makes the cleaning process quicker. Also used on tables to scrape large surfaces.

# Technical data

<b>Gtin-13 Number</b>	5705020291098
<b>GTIN-14 Number</b>	15705020291095
<b>Commodity Code</b>	82159910
<b>Suitable for Food Contact (EU 1935/2004), DoC</b>	Yes
<b>FDA compliant raw material (CFR 21)</b>	Yes
<b>Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice</b>	Yes
<b>Use of Phthalates (e.g. Bisphenol A)</b>	No
<b>Material</b>	Polypropylene, Stainless Steel
<b>Colour</b>	Black
<b>Box Quantity</b>	10 Pcs.
<b>Quantity per Pallet (80 x 120 x 200 cm)</b>	800 Pcs
<b>Box Length</b>	320 mm
<b>Box Width</b>	270 mm
<b>Box Height</b>	130 mm
<b>Length</b>	260 mm
<b>Width</b>	175 mm
<b>Height</b>	30 mm
<b>Gross Weight</b>	0.28 kg
<b>Net Weight</b>	0.26 kg
<b>Cubik metre</b>	0.001365 M
<b>Country of origin</b>	Denmark
<b>Max cleaning temperature (Autoclave)</b>	121 °Celsius
<b>Max. usage temperature (for food contact)</b>	80 °Celsius
<b>Max usage temperature (non food contact)</b>	100 °Celsius
<b>Min. usage temperature</b>	-20 °Celsius
<b>Max. drying temperature</b>	120 °Celsius
<b>Min. pH-value in usage concentration</b>	2
<b>Max. pH-value in Usage Concentration</b>	10.5

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.