

Item number: 29105

# Table & Floor Scraper, 260 mm, White



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>EAN Number</b>	5705020029103
<b>DUN Number</b>	15705020029100
<b>Commodity Code</b>	82159910
<b>FDA compliant raw material (21)</b>	Yes
<b>Glass &amp; Fork (EU 1935/2004), Declaration of Compliance, Regulation (EU) No 10/2011</b>	Yes
<b>Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice</b>	Yes
<b>Use of Phthalates &amp; Bisphenol A</b>	No
<b>Material</b>	Polypropylene, Stainless Steel
<b>Box Quantity</b>	10 Pcs.
<b>Quantity per Pallet (80 x 120 x 200 cm)</b>	800 Pcs
<b>Colour</b>	White
<b>Height</b>	30 mm
<b>Length</b>	260 mm
<b>Width</b>	175 mm
<b>Box Length</b>	380 mm
<b>Box Height</b>	170 mm
<b>Box Width</b>	290 mm
<b>Gross Weight</b>	0.284 kg.
<b>Net Weight</b>	0.26 kg
<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.