

40126

Nylon Scraper with Threaded Handle, 3.9", Yellow



Suitable for loosening stubborn dirt like pastry, chocolate, burnt on food, etc. on smooth surfaces. The nylon blade is a good alternative to a stainless steel blade and can be used on sensitive surfaces to avoid scratches on equipment and sensitive conveyor belts. The hard blade can withstand hot surfaces when used at intervals of max. 2 minutes at a time. Can be used with any Vikan handle.

Technical Data

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|---|------------------------|
| Item Number | 40126 |
| Blade Thickness | 0.11 " |
| Material | Nylon Polypropylene |
| Recycling Symbol "7", Miscellaneous Plastics | Yes |
| Complies with (EC) 1935/2004 on food contact materials¹ | 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 x 120 x 180-200 cm) | 3150 Pcs. |
| Quantity Per Layer (Pallet) | 150 Pcs. |
| Length | 8.1 " |
| Width | 3.9 " |
| Height | 1.3 " |
| Net Weight | 0.1543 lbs |
| Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE)) | 0.01 lbs |
| Weight cardboard (Recycling symbol "20" PAP) | 0.01 lbs |
| Tare Total | 0.02 lbs |
| Gross Weight | 0.1764 lbs |
| Cubic Feet | 0.0232 ft³ |
| Recommended sterilisation temperature (Autoclave) | 249.8 °F |
| Max. cleaning temperature (Dishwasher) | 199.4 °F |
| Max usage temperature (food contact) | 347 °F |
| Max usage temperature (non food contact) | 347 °F |
| Min. usage temperature | -4 °F |
| Max. drying temperature | 248 °F |
| Min. pH-value in usage concentration | 2 pH |
| Max. pH-value in Usage Concentration | 10.5 pH |
| GTIN-13 Number | 5705020401268 |
| GTIN-14 Number (Box quantity) | 15705020401265 |
| Customs Tariff No. | 39241000 |

New equipment should be cleaned, disinfected, sterilized, 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 32 °Fahrenheit.