

70115

# Paddle Scraper Blade, 110 mm, White



Ideal for mixing large volumes of liquid or semi-solid food. The Paddle Scraper is designed with a thin sharp edge. Use on abrasive surfaces or impact against hard objects may damage the scrapers edges. Frequent inspection and timely replacement of the scraper are recommended to minimise the risk of foreign body contamination.

# Technical Data

<b>Item Number</b>	70115
<b>Material</b>	Polyamide
<b>Complies with (EC) 1935/2004 on food contact materials<sup>1</sup></b>	Yes
<b>Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice</b>	Yes
<b>FDA compliant raw material (CFR 21)</b>	Yes
<b>Complies with UK 2019 No. 704 on food contact materials</b>	Yes
<b>Meets the REACH Regulation (EC) No. 1907/2006</b>	Yes
<b>Use of phthalates and bisphenol A</b>	No
<b>Is Halal and Kosher compliant</b>	Yes
<b>Box Quantity</b>	10 Pcs.
<b>Quantity per Pallet (80 x 120 x 180-200 cm)</b>	2080 Pcs
<b>Quantity Per Layer (Pallet)</b>	160 Pcs.
<b>Length</b>	220 mm
<b>Width</b>	110 mm
<b>Height</b>	33 mm
<b>Net Weight</b>	0.14 kg
<b>Weight cardboard</b>	0.02 kg
<b>Tare total</b>	0.02 kg
<b>Gross Weight</b>	0.16 kg
<b>Cubik metre</b>	0.000799 M3
<b>Recommended sterilisation temperature (Autoclave)</b>	121 °C
<b>Max. cleaning temperature (Dishwasher)</b>	93 °C
<b>Max usage temperature (food contact)</b>	175 °C
<b>Max usage temperature (non food contact)</b>	175 °C
<b>Min. usage temperature<sup>3</sup></b>	-20 °C
<b>Max. drying temperature</b>	120 °C
<b>Min. pH-value in usage concentration</b>	2 pH
<b>Max. pH-value in Usage Concentration</b>	10.5 pH
<b>Recycling Symbol "7", Miscellaneous Plastics</b>	Yes
<b>Gtin-13 Number</b>	5705020701153
<b>GTIN-14 Number (Box quantity)</b>	15705020701150
<b>Customs Tariff No.</b>	39241000
<b>Country of origin</b>	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
3. Do not store the product below 0° Celsius.