

Table & Floor Scraper

245 mm, Hard, Green



Item Number: 29082



Remove/loosen stubborn food debris or eg. labels from floors and other surfaces with this table and floor scraper. Features a very durable and solid stainless-steel blade. Can be used with any threaded Vikan handle.

General Information

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|-------------------|---|
| Connection | Euro Threaded |
| Colour | Green |
| Material | Polypropylene, Stainless Steel (AISI 304) |
| Country of Origin | Denmark |

Product Dimensions

| | |
|----------------------|----------|
| Blade Thickness | 1 mm |
| Product Length/Depth | 31 mm |
| Product Width | 245 mm |
| Product Height | 125 mm |
| Net Weight | 0.171 kg |

Packaging & Shipping Details

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|--|----------------|
| Box Quantity | 10 Pcs. |
| Quantity per Pallet (80 x 120 x approx.180 cm) | 700 Pcs |
| Quantity Per Layer (Pallet) | 70 Pcs. |
| Box Length/Depth | 325 mm |
| Box Width | 235 mm |
| Box Height | 160 mm |
| Plastic Packaging (Recycling Symbol "4") LDPE per Pcs. | 0.0087 kg |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0.0152 kg |
| Total Tare Weight | 0.0239 kg |
| Gross Weight | 0.19 kg |
| Cubic metre | 0.000949 M3 |
| GTIN-13 Number | 5705022046191 |
| GTIN-14 Number (Box quantity) | 15705028046208 |
| Customs Tariff Number | 82159910 |

Compliance & Standard Details

Item Number: 29082

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|---|-----|
| Complies with (EC) 1935/2004 on food contact materials ¹ | Yes |
| Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| Complies with FDA Regulation CFR 21 ¹ | Yes |
| Complies with REACH Regulation (EC) No. 1907/2006 | Yes |
| Complies with California Proposition 65 | Yes |
| PFAS intentionally added | No |

Technical Data

| | |
|-----------------|------|
| Blade Stiffness | Hard |
|-----------------|------|

Usage Limits

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|---|--------|
| Recommended sterilisation temperature (Autoclave) | 121 °C |
| Max. cleaning temperature (Dishwasher) | 93 °C |
| Max usage temperature (non food contact) | 170 °C |
| Min. usage temperature ³ | -20 °C |
| Max. drying temperature | 120 °C |

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.