

70115

Paddle Scraper Blade, 220 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

Item Number	70115
Blade Thickness	3.2 mm
Material	Polyamide
Product Recycling Symbol "7", Miscellaneous Plastics	Yes
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 Regulationl CFR 21 ¹	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Complies with REACH Regulation (EC) No. 1907/2006	Yes
Complies with California Proposition 65	Yes
Complies with Halal and Kosher	Yes
PFAS, Phthalates and BPA intentionally added	No
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	2080 Pcs.
Quantity Per Layer (Pallet)	160 Pcs.
Box Length	380 mm
Box Width	290 mm
Box Height	135 mm
Length/Depth	110 mm
Width	33 mm
Height	220 mm
Net Weight	0.14 kg
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))	0.004 kg
Weight cardboard (Recycling symbol "20" PAP)	0.013 kg
Tare total	0.017 kg
Gross Weight	0.16 kg
Cubic metre	0.000799 M3
Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	93 °C
Max. usage temperature (food contact)	175 °C
Max usage temperature (non food contact)	175 °C
Min. usage temperature ³	-20 °C
Max. drying temperature	120 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH

GTIN-13 Number	5705020701153
GTIN-14 Number (Box quantity)	15705020701150
Customs Tariff No.	39241000
Country of origin	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.