

29104

# Table & Floor Scraper, 10.2", Red



**update**<sup>LTD</sup>  
www.updateltd.com  
1-800-229-0009



Remove stubborn food debris from floors and other surfaces with this Table and Floor Scraper. Features a stainless-steel blade and can be used with any Vikan handle.

# Technical Data

<b>Item Number</b>	29104
<b>Blade Thickness</b>	0.04 "
<b>Material</b>	Polypropylene Stainless Steel (AISI 304)
<b>Complies with (EC) 1935/2004 on food contact materials<sup>1</sup></b>	Yes
<b>Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice</b>	Yes
<b>Complies with FDA Regulation CFR 21<sup>1</sup></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>Complies with California Proposition 65</b>	Yes
<b>Complies with Halal and Kosher</b>	Yes
<b>PFAS, Phthalates and BPA intentionally added</b>	No
<b>Box Quantity</b>	10 Pcs.
<b>Quantity per Pallet (80 x 120 x 180-200 cm)</b>	800 Pcs.
<b>Quantity Per Layer (Pallet)</b>	80 Pcs.
<b>Box Length</b>	12.6 "
<b>Box Width</b>	10.6 "
<b>Box Height</b>	5.1 "
<b>Length</b>	1.3 "
<b>Width</b>	10.2 "
<b>Height</b>	6.1 "
<b>Net Weight</b>	0.5732 lbs
<b>Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))</b>	0.02 lbs
<b>Weight cardboard (Recycling symbol "20" PAP)</b>	0.06 lbs
<b>Tare Total</b>	0.08 lbs
<b>Gross Weight</b>	0.6484 lbs
<b>Cubic Feet</b>	0.0456 ft <sup>3</sup>
<b>Recommended sterilisation temperature (Autoclave)</b>	249.8 °F
<b>Max usage temperature (food contact)</b>	338 °F
<b>Max usage temperature (non food contact)</b>	338 °F
<b>Min. usage temperature</b>	-4 °F
<b>Max. drying temperature</b>	248 °F
<b>Min. pH-value in usage concentration</b>	2 pH
<b>Max. pH-value in Usage Concentration</b>	10.5 pH
<b>GTIN-13 Number</b>	5705020291043

<b>GTIN-14 Number (Box quantity)</b>	15705020291040
<b>Customs Tariff No.</b>	82159910
<b>Country of Origin</b>	Denmark

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.