



SPECIFICATIONS

ARTICLE

Designation : **Scraper 2911**

Code bobet : **27001 : Blue**

Selling Unit : **Unit**



Non-contractual pictures

CHARACTERISTICS



This scraper is effective at removing stubborn debris from floors, the inside of tanks, or food containers. It can scrape off stuck-on chocolate, dried food, and much more from tables and work surfaces. It's an excellent choice for cleaning stainless steel work surfaces or epoxy resin floors, as the nylon blade is gentle on delicate surfaces. Both sides of this very strong blade scrape effectively thanks to their arrow-like shape

Use a mini-handle to transform it into a table scraper or a telescopic handle for hard-to-reach areas. You can also attach it to a standard-sized handle to create a floor scraper, usable in both wet and dry conditions

- Blade thickness: 1 mm
- Connection: Threaded
- Recommended sterilization temperature (autoclave): 121°C
- Maximum cleaning temperature (dishwasher): 93°C
- Maximum temperature Maximum operating temperature (for food contact): 170°C
- Maximum operating temperature (for non-food contact): 170°C
- Minimum operating temperature: -20°C
- Maximum drying temperature: 120°C
- Minimum pH at operating concentration: 2 pH
- Maximum pH at operating concentration: 10.5 pH

Before use, new equipment must be cleaned, disinfected, and sterilized, and all labels must be removed, according to the intended use, distinguishing, for example, between high-risk and low-risk food production areas, general hospital areas and intensive care units, etc

Do not store the product below 0° Celsius

DESCRIPTION :

Material Description : Nylon

Dimensions : H. 170 x P. 33 x l. 255 mm

Weight : 0.227 Kg

STANDARDS :

Compliant with EU Regulation 10/2011 on plastics intended for contact with food

