Paddle Scraper Blade, 4.3", 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	0.13 "
Material	Polyamide
Recycling Symbol "7", Miscellaneous Plastics	Yes
Complies with (EC) 1935/2004 on food contact materials ¹	Yes
Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
FDA-compliant raw material (CFR 21)	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Meets the REACH Regulation (EC) No. 1907/2006	Yes
Use of phthalates and bisphenol A	No
Is Halal and Kosher compliant	Yes
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	2080 Pcs.
Quantity Per Layer (Pallet)	160 Pcs.
Length	8.7 "
Width	4.3 "
Height	1.3 "
Net Weight	0.3086 lbs
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE)	0.01 lbs
Weight cardboard (Recycling symbol "20" PAP)	0.04 lbs
Tare Total	0.05 lbs
Gross Weight	0.3616 lbs
Cubic Feet	0.0282 ft3
Recommended sterilisation temperature (Autoclave)	249.8 °F
Max. cleaning temperature (Dishwasher)	199.4 °F
Max usage temperature (food contact)	212 °F
Max usage temperature (non food contact)	347 °F
Min. usage temperature	-4 °F
Max. drying temperature	248 °F
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, 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.

- 1. See Declaration of Compliance for further details on food contact
- 3. Do not store the product below 32 °Fahrenheit.