



**Cod. 1124B**

Hand scraper with stainless steel blade 75 mm - Blue

Scraper with stainless steel blade, it promptly removes incrustations and dirt deposited on surfaces. Indispensable partner for food processing and ideal for cutting dough. Equipped with anti-drip hole for an appropriate storing. The innovative marking guarantee traceability along the entire supply chain.



**Certifications and regulatory compliance**

- Regulation (EC) No 1907/2006 (REACH) and updates
- FDA CFR Title 21 and amendments
- Regulation (EU) No 1935/2004 and amendments
- Regulation (EU) No 10/2011 and amendments
- Regulation (EU) No 2023/2006 (Good Manufacturing Practices GMP) and amendments

**Conditions of use and safety requirements<sup>1</sup>**

Operating temperature	min -20 / max 80 C°
Dishwasher resistance <sup>2</sup>	Tested at 65°C according to BS EN 12875-1:2005
Steam sterilization	Compatible with autoclave cycles at 121°C for 15 minutes according to ISO 17665-1:2006
Instructions for use	<ul style="list-style-type: none"> <li>• Remove all packaging and/or labels.</li> <li>• Sanitize/disinfect according to HACCP protocol.</li> <li>• Hang the tool using appropriate hooks/supports.</li> <li>• Allow to dry completely before use.</li> </ul>
Signs of deterioration	<p>The product must be regularly inspected. Observable signs of deterioration include:</p> <ul style="list-style-type: none"> <li>• Material softening, breakage, or discoloration;</li> <li>• Detachment of parts or structural damage.</li> </ul> <p>If any such issues are detected, the product must be withdrawn from food contact use and replaced, as also required under Regulation (EU) 2023/988 on general product safety.</p>

**Technical specifications**

Length (mm)	190	Material	PP - SS
Width (mm)	75	Net weight (kg)	0,077
Height (mm)	25	Quantity per pack (pcs)	12

<sup>1</sup> in accordance with Regulations (EU) 2025/351 and 2023/988

<sup>2</sup> Exposure to high temperatures or intensive cycles may cause bristle deformation or material degradation.