

# Ultra Hygiene Table Squeegee w/Mini Handle

9.6", Green



Item Number: 71252

An ultra-hygienic single-bladed squeegee for removing excess water and food debris from food-preparation surfaces. The soft and flexible blade is fully molded to ensure it is easy to keep completely clean.

## General Information

|                   |                           |
|-------------------|---------------------------|
| Connection        | Euro Threaded             |
| Color             | Green                     |
| Material          | Polypropylene, TPE Rubber |
| UNSPSC Code       | 47121812                  |
| Country of Origin | Denmark                   |

## Product Dimensions

|                      |            |
|----------------------|------------|
| Handle/Grip Length   | 140 mm     |
| Handle/Grip Length   | 5.51 "     |
| Product Length/Depth | 9.6 "      |
| Product Width        | 2 "        |
| Product Height       | 4.1 "      |
| Net Weight           | 0.5071 lbs |

## Packaging & Shipping Details

|  |                |
|--|----------------|
| Box Quantity   | 20 Pcs.        |
| Quantity per Pallet (80 x 120 x approx.180 cm)           | 1280 Pcs.      |
| Quantity Per Layer (Pallet)                              | 160 Pcs.       |
| Box Length/Depth   | 15.2 "         |
| Box Width  | 11.4 "         |
| Box Height   | 7.1 "          |
| Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.   | 0.01 lbs       |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0.02 lbs       |
| Total Tare Weight  | 0.03 lbs       |
| Gross Weight   | 0.5353 lbs     |
| Cubic Feet   | 0.045 ft3      |
| GTIN-13 Number   | 5705020712524  |
| GTIN-14 Number (Box quantity)                            | 15705020712521 |



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Customs Tariff Number

96039099

## Compliance & Standard Details

|   |     |
|---|-----|
| Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>     | Yes |
| Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| Complies with FDA Regulation CFR 21 <sup>1</sup>                        | Yes |
| Complies with UK 2019 No. 704 on food contact materials                 | Yes |
| Meets the REACH Regulation (EC) No. 1907/2006                           | Yes |
| Complies with California Proposition 65                                 | Yes |
| Complies with Halal and Kosher  | Yes |
| PFAS intentionally added  | No  |

## Technical Data

|                               |     |
|-------------------------------|-----|
| ISCC-PLUS-Cert-DK220-21690025 | Yes |
|-------------------------------|-----|

## Usage Limits

|   |          |
|---|----------|
| Recommended sterilisation temperature (Autoclave) | 249.8 °F |
| Max. cleaning temperature (Dishwasher)            | 199.4 °F |
| Max usage temperature (food contact)              | 122 °F   |
| Max usage temperature (non food contact)          | 212 °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  |

## Design & Patent Registration Details

|                         |                                       |
|-------------------------|---------------------------------------|
| Design Registration No. | EU 002364190-1-8, GB 90023641900001-8 |
|-------------------------|---------------------------------------|

## Sustainability Details

|  |     |
|--|-----|
| Recycling Symbol "7", Miscellaneous Plastics | Yes |
|--|-----|

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.

