

71253

Ultra Hygiene Table
Squeegee w/Mini Handle,
9.6", Blue



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.

Technical Data

Item Number	71253
Material	Polypropylene TPE Rubber
Recycling Symbol "7", Miscellaneous Plastics	Yes
Complies with (EC) 1935/2004 on food contact materials ¹	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulationl CFR 21 ¹	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, Phthalates and BPA intentionally added	No
Design Registration No.	EU 002364190-1-8, GB 90023641900001-8
Box Quantity	20 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	1600 Pcs.
Quantity Per Layer (Pallet)	160 Pcs.
Box Length	15.2 "
Box Width	11.4 "
Box Height	7.1 "
Length	9.6 "
Width	2 "
Height	4.1 "
Net Weight	0.5071 lbs
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE)	0.01 lbs
Weight cardboard (Recycling symbol "20" PAP)	0.02 lbs
Tare Total	0.03 lbs
Gross Weight	0.5353 lbs
Cubic Feet	0.045 ft ³
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
GTIN-13 Number	5705020712531
GTIN-14 Number (Box quantity)	15705020712538
Customs Tariff No.	96039099
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.