

71254

# Ultra Hygiene Table Squeegee w/Mini Handle, 245 mm, Red



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

# Technical Data

Item Number	71254
Connection	Threaded
Material	Polypropylene TPE Rubber
Recycling Symbol "7", Miscellaneous Plastics	Yes
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
Complies with 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 approx.180 cm)	1600 Pcs
Quantity Per Layer (Pallet)	160 Pcs.
Box Length/Depth	385 mm
Box Width	290 mm
Box Height	180 mm
Product Length/Depth	245 mm
Product Width	50 mm
Product Height	104 mm
Net Weight	0.23 kg
Weight bag (Recycling Symbol "4")	0.0043 kg
Weight cardboard (Recycling symbol "20" PAP)	0.0085 kg
Total Tare Weight	0.0128 kg
Gross Weight	0.24 kg
Cubic metre	0.001274 M3
Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	93 °C
Max usage temperature (food contact)	50 °C
Max usage temperature (non food contact)	100 °C
Min. usage temperature <sup>3</sup>	-20 °C
Max. drying temperature	120 °C
Min. pH-value in usage concentration	2 pH

<b>Max. pH-value in Usage Concentration</b>	10.5 pH
<b>GTIN-13 Number</b>	5705020712548
<b>GTIN-14 Number (Box quantity)</b>	15705020712545
<b>Customs Tariff Number</b>	96039099
<b>Country of Origin ISO Code</b>	DK
<b>Country of Origin</b>	Denmark

New equipment should be cleaned, disinfected, sterilised 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 0° Celsius.