

Ultra Hygiene Table Squeegee w/Mini Handle

245 mm, Yellow



Item Number: 71256

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.

General Information

| | |
|-------------------|---------------------------|
| Connection | Euro Threaded |
| Colour | Yellow |
| 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 | 245 mm |
| Product Width | 50 mm |
| Product Height | 104 mm |
| Net Weight | 0.23 kg |

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 | 385 mm |
| Box Width | 290 mm |
| Box Height | 180 mm |
| Plastic Packaging (Recycling Symbol "4") LDPE per Pcs. | 0.0043 kg |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0.0085 kg |
| Total Tare Weight | 0.0128 kg |
| Gross Weight | 0.24 kg |
| Cubic metre | 0.001274 M3 |
| GTIN-13 Number | 5705020712562 |
| GTIN-14 Number (Box quantity) | 15705020712569 |

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Customs Tariff Number

96039099

Compliance & Standard Details

| | |
|---|-----|
| 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 Regulation CFR 21 ¹ | 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 intentionally added | No |

Technical Data

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

Usage Limits

| | |
|---|---------|
| 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 ³ | -20 °C |
| Max. drying temperature | 120 °C |
| 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

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

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.

