71405

Ultra Hygiene Squeegee, 400 mm, White

This ultra-hygienic squeegee combines ultimate hygiene with effective water removal from walls, floors and tables. The angled blade makes it easy to remove water from corners and other difficult-to-reach areas, and the splash guard ensures that liquid does not spill onto the dried surface.

Technical Data

Item Number	71405
Material	Polypropylene TPE Rubber
Product 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
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	15 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	720 Pcs.
Quantity Per Layer (Pallet)	90 Pcs.
Box Length	410 mm
Box Width	295 mm
Box Height	210 mm
Length/Depth	400 mm
Width	80 mm
Height	90 mm
Net Weight	0.26 kg
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE)	0.0063 kg
Weight cardboard (Recycling symbol "20" PAP)	0.0137 kg
Tare total	0.02 kg
Gross Weight	0.28 kg
Cubic metre	0.00288 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[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
GTIN-13 Number	5705020714054
GTIN-14 Number (Box quantity)	15705020714051
Customs Tariff No.	96039099
Country of origin	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.