

# Ultra Hygiene Squeegee

400 mm, White



Item Number: 71405



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.

## General Information

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

## Product Dimensions

|                      |         |
|----------------------|---------|
| Product Length/Depth | 400 mm  |
| Product Width        | 80 mm   |
| Product Height       | 90 mm   |
| Net Weight           | 0.25 kg |

## Packaging & Shipping Details

|  |                |
|--|----------------|
| Box Quantity   | 15 Pcs.        |
| Quantity per Pallet (80 x 120 x approx.180 cm)           | 720 Pcs.       |
| Quantity Per Layer (Pallet)                              | 90 Pcs.        |
| Box Length/Depth   | 410 mm         |
| Box Width  | 295 mm         |
| Box Height   | 210 mm         |
| Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.   | 0.0063 kg      |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0.0137 kg      |
| Total Tare Weight  | 0.02 kg        |
| Gross Weight   | 0.27 kg        |
| Cubic metre  | 0.00288 M3     |
| GTIN-13 Number   | 5705020714054  |
| GTIN-14 Number (Box quantity)                            | 15705020714051 |
| Customs Tariff Number                                    | 96039099       |

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## 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 |
| 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 <sup>3</sup>               | -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

|  |     |
|--|-----|
| 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.

