714088

Ultra Hygiene Squeegee, 400 mm, Grey

Vikan
ADVANCING HYGIENIC CLEANING

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	714088
Connection	Threaded
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 RegulationI 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 approx.180 cm)	720 Pcs
Quantity Per Layer (Pallet)	90 Pcs.
Box Length/Depth	410 mm
Box Width	305 mm
Box Height	210 mm
Product Length/Depth	400 mm
Product Width	80 mm
Product Height	90 mm
Net Weight	0.25 kg
Weight bag (Recycling Symbol "4")	0.0063 kg
Weight cardboard (Recycling symbol "20" PAP)	0.0137 kg
Total Tare Weight	0.02 kg
Gross Weight	0.27 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	5705022014770
GTIN-14 Number (Box quantity)	15705028014801
Customs Tariff Number	96039099
Country of Origin ISO Code	DK
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.