

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

<b>Item Number</b>	71254
<b>Material</b>	Polypropylene TPE Rubber
<b>Recycling Symbol "7", Miscellaneous Plastics</b>	Yes
<b>Complies with (EC) 1935/2004 on food contact materials<sup>1</sup></b>	Yes
<b>Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice</b>	Yes
<b>Complies with FDA Regulationl CFR 21<sup>1</sup></b>	Yes
<b>Complies with UK 2019 No. 704 on food contact materials</b>	Yes
<b>Complies with REACH Regulation (EC) No. 1907/2006</b>	Yes
<b>Complies with California Proposition 65</b>	Yes
<b>Complies with Halal and Kosher</b>	Yes
<b>PFAS, Phthalates and BPA intentionally added</b>	No
<b>Design Registration No.</b>	EU 002364190-1-8, GB 90023641900001-8
<b>Box Quantity</b>	20 Pcs.
<b>Quantity per Pallet (80 x 120 x 180-200 cm)</b>	1600 Pcs
<b>Quantity Per Layer (Pallet)</b>	160 Pcs.
<b>Box Length</b>	385 mm
<b>Box Width</b>	290 mm
<b>Box Height</b>	180 mm
<b>Length</b>	245 mm
<b>Width</b>	50 mm
<b>Height</b>	104 mm
<b>Net Weight</b>	0.23 kg
<b>Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))</b>	0.0043 kg
<b>Weight cardboard (Recycling symbol "20" PAP)</b>	0.0085 kg
<b>Tare total</b>	0.0128 kg
<b>Gross Weight</b>	0.24 kg
<b>Cubic metre</b>	0.001274 M3
<b>Recommended sterilisation temperature (Autoclave)</b>	121 °C
<b>Max. cleaning temperature (Dishwasher)</b>	93 °C
<b>Max usage temperature (food contact)</b>	50 °C
<b>Max usage temperature (non food contact)</b>	100 °C
<b>Min. usage temperature<sup>3</sup></b>	-20 °C
<b>Max. drying temperature</b>	120 °C
<b>Min. pH-value in usage concentration</b>	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 No.</b>	96039099
<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.