

71257

# Ultra Hygiene Table Squeegee w/Mini Handle, 245 mm, Orange



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

Item Number	71257
Material	Polypropylene, TPE Rubber
Recycling Symbol "7", Miscellaneous Plastics	Yes
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 Regulationl 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, Phthalates and BPA intentionally added	No
Design Registration No.	EU 002364190-1-8, GB 90023641900001-8
Box Quantity	20
Quantity per Pallet (80 x 120 x 180-200 cm)	1600
Quantity Per Layer (Pallet)	160
Box Length	385
Box Width	290
Box Height	180
Length	245
Width	50
Height	104
Net Weight	0.226
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))	0.0043
Weight cardboard (Recycling symbol "20" PAP)	0.0085
Tare total	0.0128
Gross Weight	0.22
Cubic metre	0.001274
Recommended sterilisation temperature (Autoclave)	121
Max. cleaning temperature (Dishwasher)	93
Max usage temperature (food contact)	50
Max usage temperature (non food contact)	100
Min. usage temperature <sup>3</sup>	-20
Max. drying temperature	120
Min. pH-value in usage concentration	2

<b>Max. pH-value in Usage Concentration</b>	10.5
<b>Gtin-13 Number</b>	5705020712579
<b>GTIN-14 Number (Box quantity)</b>	15705020712576
<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.