

Item number: 71255

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



Ultra hygienic fully moulded single bladed squeegee with a soft and flexible blade which is easy to keep completely clean. Ideal for removing excess water and food debris from food preparation surfaces.

# Technical data

|   |                           |
|---|---------------------------|
| Item number   | 71255                     |
| Suitable for Food Contact (EU 1935/2004), DoC *                                 | Yes                       |
| Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes                       |
| FDA compliant raw material (CFR 21)   | Yes                       |
| Use of Phthalates (e.g. Bisphenol A)  | No                        |
| Gtin-13 Number  | 5705020712555             |
| GTIN-14 Number (Box quantity)   | 15705020712552            |
| Commodity Code  | 96039099                  |
| Colour  | White                     |
| Material  | Polypropylene, TPE Rubber |
| Box Quantity  | 20 Pcs.                   |
| Quantity per Pallet (80 x 120 x 200 cm)   | 1600 Pcs                  |
| Box Length  | 385 mm                    |
| Box Width   | 290 mm                    |
| Box Height  | 170 mm                    |
| Length  | 245 mm                    |
| Width   | 50 mm                     |
| Height  | 104 mm                    |
| Gross Weight  | 0.25 kg                   |
| Net Weight  | 0.24 kg                   |
| Cubik metre   | 0.001531 M3               |
| Max cleaning temperature (Autoclave)  | 121 °Celsius              |
| Max. cleaning temperature (Dishwasher)  | 93 °Celsius               |
| Max. usage temperature (for food contact)                                       | 50 °Celsius               |
| Max usage temperature (non food contact)  | 100 °Celsius              |
| Min. usage temperature  | -20 °Celsius              |
| Min. pH-value in usage concentration  | 2                         |
| Max. pH-value in Usage Concentration  | 10.5                      |
| 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.