Ultra Hygiene Table Squeegee w/Mini Handle

245 mm, Blue



Item Number: 71253

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.

General Information

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

Product Dimensions

Handle/Grip Length	140 mm
Product Length/Depth	245 mm
Product Width	50 mm
Product Height	104 mm
Net Weight	0.23 kg

Packaging & Shipping Details

Box Quantity	20 Pcs.
Quantity Per Layer (Pallet)	160 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	1280 Pcs.
Box Length/Depth	385 mm
Box Width	290 mm
Box Height	180 mm
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.0043 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.0085 kg
Total Tare Weight	0.0128 kg
Gross Weight	0.24 kg
Cubic metre	0.001274 M3
GTIN-13 Number	5705020712531
GTIN-14 Number (Box quantity)	15705020712538
Customs Tariff Number	96039099

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Compliance & Standard Details

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 Regulation 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 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[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

Design & Patent Registration Details

Design Registration No.	EU 002364190-1-8, GB 90023641900001-8

Sustainability Details

Multimaterial Plastics Identification Code - "7"	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.