



71253

Ultra Hygiene Table Squeegee w/Mini Handle, 245 mm, Blue



An ultra-hygenic single-bladed squegee 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	7	71253
Polypropyl TPE Rubb		
Complies with (EC) 1935/2004 on food contact materials ¹		Yes
Produced according to EU Regulation 2023/2006/EC of Good Manufactu	ring Practice	Yes
FDA compliant raw material (CFR 21)		Yes
Meets the REACH Regulation (EC) No. 1907/2006		Yes
Use of phthalates and bisphenol A		No
Is Halal compliant		Yes
Box Quantity	20	Pcs.
Quantity per Pallet (80 x 120 x 200 cm)	1600	0 Pcs
Quantity Per Layer (Pallet)	160	Pcs.
Box Length	385	5 mm
Box Width	290	0 mm
Box Height	180	0 mm
Length	245	5 mm
Width	50	0 mm
Height	104	4 mm
Gross Weight	0,:	24 kg
Net Weight	0,2	23 kg
Cubik metre	0,015	3 M3
Recommended sterilisation temperature (Autoclave)	12	21 °C
Max. cleaning temperature (Dishwasher)	(93 °C
Max usage temperature (food contact)		50 °C
Max usage temperature (non food contact)	10	00 °C
Min. usage temperature ³	-/	20 °C
Min. pH-value in usage concentration		2 pH
Max. pH-value in Usage Concentration	10.	,5 pH
Gtin-13 Number	570502071	2531
GTIN-14 Number (Box quantity)	1570502071	2538
Customs Tariff No.	9603	39099
Country of origin	Den	mark
New equipment should be cleaned disinfected sterilised and any labels removed		

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.

3. Do not store the product below 0° Celsius.



