

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

<b>EAN Number</b>	5705020712555
<b>DUN Number</b>	15705020712552
<b>Commodity Code</b>	96039099
<b>FDA compliant raw material (21)</b>	Yes
<b>Glass &amp; Fork (EU 1935/2004), Declaration of Compliance, Regulation (EU) No 10/2011</b>	Yes
<b>Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice</b>	Yes
<b>Use of Phthalates &amp; Bisphenol A</b>	No
<b>Material</b>	Polypropylene, Rubber
<b>Box Quantity</b>	20 Pcs.
<b>Quantity per Pallet (80 x 120 x 200 cm)</b>	1600 Pcs.
<b>Colour</b>	White
<b>Height</b>	104 mm
<b>Length</b>	245 mm
<b>Width</b>	50 mm
<b>Box Length</b>	380 mm
<b>Box Height</b>	180 mm
<b>Box Width</b>	290 mm
<b>Gross Weight</b>	0.224 kg.
<b>Net Weight</b>	0.211 kg
<b>Country of origin</b>	Denmark
<b>Max cleaning temperature (Autoclave)</b>	121 °Celsius
<b>Max. cleaning temperature (Dishwasher)</b>	93 °Celsius
<b>Max. usage temperature (for food contact)</b>	50 °Celsius
<b>Max usage temperature (non food contact)</b>	100 °Celsius
<b>Min. usage temperature</b>	-20 °Celsius
<b>Min. pH-value in usage concentration</b>	2
<b>Max. pH-value in Usage Concentration</b>	10.5

New equipment should be cleaned, disinfected and sterilised, 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.