

71252

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



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

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| Item Number | 71252 |
| Material | Polypropylene TPE Rubber |
| Complies with (EC) 1935/2004 on food contact materials ¹ | Yes |
| Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| FDA compliant raw material (CFR 21) | Yes |
| Complies with UK 2019 No. 704 on food contact materials | Yes |
| Meets the REACH Regulation (EC) No. 1907/2006 | Yes |
| Use of phthalates and bisphenol A | No |
| Is Halal and Kosher compliant | Yes |
| Design Registration No. | EU 002364190-1-8 |
| Box Quantity | 20 Pcs. |
| Quantity per Pallet (80 x 120 x 200 cm) | 1600 Pcs. |
| Quantity Per Layer (Pallet) | 160 Pcs. |
| Box Length | 385 mm |
| Box Width | 290 mm |
| Box Height | 180 mm |
| Length/Depth | 245 mm |
| Width | 50 mm |
| Height | 104 mm |
| Net Weight | 0,23 kg |
| Weight bag | 0,0043 kg |
| Weight cardboard | 0,0085 kg |
| Tare total | 0,0128 kg |
| Gross Weight | 0,24 kg |
| Cubik metre | 0,001274 M3 |
| Recommended sterilisation temperature (Autoclave) | 121 °C |
| Max. cleaning temperature (Dishwasher) | 93 °C |
| Max. usage temperature (for 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 |
| GTIN-13 Number | 5705020712524 |
| GTIN-14 Number (Box quantity) | 15705020712521 |

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.