

71252

# Ultra Hygiene Table Squeegee w/Mini Handle, 9.6", 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 molded to ensure it is easy to keep completely clean.

# Technical Data

Item Number	71252
Connection	Threaded
Material	Polypropylene TPE Rubber
Recycling Symbol "7", Miscellaneous Plastics	Yes
Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation CFR 21 <sup>1</sup>	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Meets the REACH Regulation (EC) No. 1907/2006	Yes
Complies with California Proposition 65	Yes
Complies with Halal and Kosher	Yes
PFAS intentionally added	No
ISCC-PLUS-Cert-DK220-21690025	Yes
Design Registration No.	EU 002364190-1-8, GB 90023641900001-8
Box Quantity	20 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	1600 Pcs.
Quantity Per Layer (Pallet)	160 Pcs.
Box Length/Depth	15.2 "
Box Width	11.4 "
Box Height	7.1 "
Product Length/Depth	9.6 "
Product Width	2 "
Product Height	4.1 "
Net Weight	0.5071 lbs
Weight bag (Recycling Symbol "4") LDPE	0.01 lbs
Weight cardboard (Recycling symbol "20" PAP)	0.02 lbs
Total Tare Weight	0.03 lbs
Gross Weight	0.5353 lbs
Cubic Feet	0.045 ft3
Recommended sterilisation temperature (Autoclave)	249.8 °F
Max. cleaning temperature (Dishwasher)	199.4 °F
Max usage temperature (food contact)	122 °F
Max usage temperature (non food contact)	212 °F
Min. usage temperature	-4 °F
Max. drying temperature	248 °F

<b>Min. pH-value in usage concentration</b>	2 pH
<b>Max. pH-value in Usage Concentration</b>	10.5 pH
<b>GTIN-13 Number</b>	5705020712524
<b>GTIN-14 Number (Box quantity)</b>	15705020712521
<b>Customs Tariff Number</b>	96039099
<b>UNSPSC Code</b>	47121812
<b>Country of Origin ISO Code</b>	DK
<b>Country of Origin</b>	Denmark

New equipment should be cleaned, disinfected, sterilized, 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 32 °Fahrenheit.