

Ultra Hygiene Table Squeegee w/Mini Handle

9.6", 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 molded to ensure it is easy to keep completely clean.

General Information

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

Product Dimensions

Product Length/Depth	9.6 "
Product Width	2 "
Product Height	4.1 "
Net Weight	0.5071 lbs

Packaging & Shipping Details

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 "
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.01 lbs
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.02 lbs
Total Tare Weight	0.03 lbs
Gross Weight	0.5353 lbs
Cubic Feet	0.045 ft3
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
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

Technical Data

Handle/Grip Length	5.51 "
ISCC-PLUS-Cert-DK220-21690025	Yes

Usage Limits

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
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
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Sustainability Details

Recycling Symbol "7", Miscellaneous Plastics	Yes
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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.

