

71405

Ultra Hygiene Squeegee, 15.7", White



This ultra-hygienic squeegee combines ultimate hygiene with effective water removal from walls, floors and tables. The angled blade makes it easy to remove water from corners and other difficult-to-reach areas, and the splash guard ensures that liquid does not spill onto the dried surface.

Technical Data

Item Number	71405
Connection	Threaded
Material	Polypropylene TPE Rubber
Recycling Symbol "7", Miscellaneous Plastics	Yes
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
ISCC-PLUS-Cert-DK220-21690025	Yes
Design Registration No.	EU 002364190-1-8, GB 90023641900001-8
Box Quantity	15 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	720 Pcs.
Quantity Per Layer (Pallet)	90 Pcs.
Box Length/Depth	16.1 "
Box Width	11.6 "
Box Height	8.3 "
Product Length/Depth	15.7 "
Product Width	3.1 "
Product Height	3.5 "
Net Weight	0.5511 lbs
Weight bag (Recycling Symbol "4") LDPE	0.01 lbs
Weight cardboard (Recycling symbol "20" PAP)	0.03 lbs
Total Tare Weight	0.04 lbs
Gross Weight	0.5952 lbs
Cubic Feet	0.1018 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

Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH
GTIN-13 Number	5705020714054
GTIN-14 Number (Box quantity)	15705020714051
Customs Tariff Number	96039099
UNSPSC Code	47121812
Country of Origin ISO Code	DK
Country of Origin	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.