Ultra Hygiene Table Squeegee w/Mini Handle, 9.6", Blue







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 | 71253 |
|---------------------------------------------------------------------------------|------------------------------------------|
| 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, GB 90023641900001-8 |
| Box Quantity | 20 Pcs. |
| Quantity per Pallet (80 x 120 x 180-200 cm) | 1600 Pcs. |
| Quantity Per Layer (Pallet) | 160 Pcs. |
| Length | 9.6 " |
| Width | 2 " |
| Height | 4.1 " |
| Net Weight | 0.5071 lbs |
| Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE) | 0.01 lbs |
| Weight cardboard (Recycling symbol "20" PAP) | 0.02 lbs |
| Tare Total | 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 |
| Min. pH-value in usage concentration | 2 pH |
| Max. pH-value in Usage Concentration | 10.5 pH |
| GTIN-13 Number | 5705020712531 |
| GTIN-14 Number (Box quantity) | 15705020712538 |
| Customs Tariff No. | 96039099 |
| Country of Origin | Denmark |
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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.