

71254

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



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

Item Number	71254
Material	Polypropylene TPE Rubber
Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	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 (Recycling Symbol "4" Low Density Polyethylene (LDPE))	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 (food contact)	50 °C
Max usage temperature (non food contact)	100 °C
Min. usage temperature <sup>3</sup>	-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	5705020712548
GTIN-14 Number (Box quantity)	15705020712545

**Customs Tariff No.**

96039099

**Country of origin**

Denmark

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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.