

71505

Ultra Hygiene Squeegee, 19.7", 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	71505
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 Regulationl 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, Phthalates and BPA intentionally added	No
Design Registration No.	EU 002364190-1-8, GB 90023641900001-8
Box Quantity	15 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	720 Pcs.
Quantity Per Layer (Pallet)	90 Pcs.
Box Length	20.3 "
Box Width	11.6 "
Box Height	8.3 "
Length	19.7 "
Product Width	3 "
Product Height	3.3 "
Net Weight	0.6834 lbs
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))	0.02 lbs
Weight cardboard (Recycling symbol "20" PAP)	0.04 lbs
Tare Total	0.05 lbs
Gross Weight	0.7363 lbs
Cubic Feet	0.1127 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	5705020715051
GTIN-14 Number (Box quantity)	15705020715058
Customs Tariff No.	96039099
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.