

71503

# Ultra Hygiene Squeegee, 500 mm, Blue



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   | 71503                                    |
| Material  | Polypropylene TPE<br>Rubber              |
| Recycling Symbol "7", Miscellaneous Plastics                            | Yes                                      |
| Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>     | Yes                                      |
| Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes                                      |
| Complies with FDA Regulation CFR 21 <sup>1</sup>                        | Yes                                      |
| Complies with UK 2019 No. 704 on food contact materials                 | Yes                                      |
| Complies with 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<br>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  | 515 mm                                   |
| Box Width   | 295 mm                                   |
| Box Height  | 210 mm                                   |
| Length  | 500 mm                                   |
| Width   | 75 mm                                    |
| Height  | 85 mm                                    |
| Net Weight  | 0.31 kg                                  |
| Weight bag (Recycling Symbol "4") LDPE ≥ PCR 30%                        | 0.0076 kg                                |
| Weight cardboard (Recycling symbol "20" PAP)                            | 0.0164 kg                                |
| Tare total  | 0.024 kg                                 |
| Gross Weight  | 0.33 kg                                  |
| Cubic metre   | 0.003188 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                                  |

|                                      |                |
|--------------------------------------|----------------|
| <b>GTIN-13 Number</b>                | 5705020715037  |
| <b>GTIN-14 Number (Box quantity)</b> | 15705020715034 |
| <b>Customs Tariff No.</b>            | 96039099       |
| <b>Country of origin</b>             | Denmark        |

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.