



71603

Ultra Hygiene Squeegee, 600 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.



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Technical Data

Item Number	71603
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	15 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	480 Pcs
Quantity Per Layer (Pallet)	60 Pcs.
Length	600 mm
Width	80 mm
Height	95 mm
Net Weight	0.36 kg
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE)	0.009 kg
Weight cardboard	0.0213 kg
Tare total	0.0303 kg
Gross Weight	0.39 kg
Cubik metre	0.00456 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 ³	-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	5705020716034
GTIN-14 Number (Box quantity)	15705020716031
Customs Tariff No.	96039099
Country of origin	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 conta
- 3. Do not store the product below 0° Celsiu

