71406

# Ultra Hygiene Squeegee, 400 mm, Yellow




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

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| **Item Number** | 71406 |
| **Material** | Polypropylene<br>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)** | 720 Pcs |
| **Quantity Per Layer (Pallet)** | 90 Pcs. |
| **Length** | 400 mm |
| **Width** | 80 mm |
| **Height** | 90 mm |
| **Net Weight** | 0.26 kg |
| **Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE)** | 0.0063 kg |
| **Weight cardboard (Recycling symbol "20" PAP)** | 0.0137 kg |
| **Tare total** | 0.02 kg |
| **Gross Weight** | 0.28 kg |
| **Cubik metre** | 0.00288 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** | 5705020714061 |
| **GTIN-14 Number (Box quantity)** | 15705020714068 |
| **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 contact

3. Do not store the product below 0° Celsius.