71606 Ultra Hygiene Squeegee, 600 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

Produced according to EU Regulation 2023/2006/EC of GoodYManufacturing PracticeFDA compliant raw material (CFR 21)YComplies with UK 2019 No. 704 on food contact materialsY	
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Mosts the PEACH Pagulation (EC) No. 1907/2006	es
Meets the REACH Regulation (EC) No. 1907/2006	es
Use of phthalates and bisphenol A	lo
Is Halal and Kosher compliant Y	es
Design Registration No.EU 002364190-1	-8
Box Quantity 15 P	CS.
Quantity per Pallet (80 x 120 x 200 cm) 480 F	CS
Quantity Per Layer (Pallet)60 P	cs.
Box Length 610 m	nm
Box Width 290 n	nm
Box Height 200 m	nm
Length 600 n	nm
Width 80 n	nm
Height 95 n	nm
Net Weight0,36	kg
Weight bag 0,009	kg
Weight cardboard0,0213	kg
Tare total 0,0303	kg
Gross Weight 0,39	kg
Cubik metre 0,00456	V 13
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 temperature³-20	°C
Max. drying temperature120	°C
Min. pH-value in usage concentration2	эΗ
Max. pH-value in Usage Concentration10,5	эΗ
Gtin-13 Number 570502071606	65
GTIN-14 Number (Box quantity) 1570502071606	62

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.