

Hand Squeegee with Replacement Cassette

9.8", Blue



Item Number: 77513

Effectively remove water from surfaces with this double-bladed hand squeegee. Comes with an easy-to-remove replacement cassette (Series 77715 replacement blades).

General Information

Connection	Euro Threaded
Color	Blue
Material	Polypropylene, Cellular rubber
UNSPSC Code	47121812
Country of Origin	Denmark

Product Dimensions

Product Length/Depth	9.8 "
Product Width	2.8 "
Product Height	4.3 "
Net Weight	0.4189 lbs

Packaging & Shipping Details

Box Quantity	20 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	960 Pcs.
Quantity Per Layer (Pallet)	120 Pcs.
Box Length/Depth	20.1 "
Box Width	11.6 "
Box Height	8.3 "
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.01 lbs
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.04 lbs
Total Tare Weight	0.05 lbs
Gross Weight	0.4724 lbs
Cubic Feet	0.068 ft3
GTIN-13 Number	5705020775130
GTIN-14 Number (Box quantity)	15705020775137
Customs Tariff Number	96039099

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Compliance & Standard Details

Complies with (EC) 1935/2004 on food contact materials ¹	No
Complies with FDA Regulation CFR 21 ¹	No
Complies with UK 2019 No. 704 on food contact materials	No
Meets the REACH Regulation (EC) No. 1907/2006	Yes
Complies with California Proposition 65	No
Complies with Halal and Kosher	Yes
PFAS intentionally added	No

Technical Data

Handle/Grip Length	5.51 "
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Usage Limits

Recommended sterilisation temperature (Autoclave)	194 °F
Max. cleaning temperature (Dishwasher)	176 °F
Max usage temperature (food contact)	176 °F
Max usage temperature (non food contact)	176 °F
Min. usage temperature	-4 °F
Max. drying temperature	176 °F
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH

Design & Patent Registration Details

Pat. Pending/Patent No.	EP2227129 validated in DK, DE, FR and GB. DE 602008048400.9
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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.
3. Do not store the product below 32 °Fahrenheit.

