

77112

Hygienic Hand Squeegee w/replacement cassette, 250 mm, , Green



Designed for removing water and waste while maintaining high levels of hygiene, this squeegee comes with a replacement cassette that is easily removed for cleaning or replacement (Series 7731 replacement blades).

Technical Data

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|---|---|
| Item Number | 77112 |
| Material | Polypropylene TPE Rubber |
| Recycling Symbol "7", Miscellaneous Plastics | Yes |
| Complies with (EC) 1935/2004 on food contact materials ¹ | Yes |
| Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| Complies with FDA Regulationl CFR 21 ¹ | 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 |
| Pat. Pending/Patent No. | EP2227129 validated in DK, DE, FR and GB. DE 602008048400.9 |
| Box Quantity | 20 Pcs. |
| Quantity per Pallet (80 x 120 x 180-200 cm) | 960 Pcs |
| Quantity Per Layer (Pallet) | 120 Pcs. |
| Box Length | 515 mm |
| Box Width | 295 mm |
| Box Height | 210 mm |
| Length | 250 mm |
| Width | 70 mm |
| Height | 95 mm |
| Net Weight | 0.21 kg |
| Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE)) | 0.0043 kg |
| Weight cardboard (Recycling symbol "20" PAP) | 0.013 kg |
| Tare total | 0.0173 kg |
| Gross Weight | 0.23 kg |
| Cubic metre | 0.001663 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 |

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|---|----------------|
| Max. pH-value in Usage Concentration | 10.5 pH |
| Gtin-13 Number | 5705020771125 |
| GTIN-14 Number (Box quantity) | 15705020771122 |
| 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.