

77123

# Hygienic Floor Squeegee w/replacement cassette, 400 mm, Blue



Designed for areas where both high levels of hygiene and effective water removal are required, this squeegee can be used on all types of surfaces, including tiled and safety flooring. The cassette can be removed easily for cleaning or replacement (Series 7732 for replacement blades).

# Technical Data

Item Number	77123
Material	Polypropylene TPE Rubber
Recycling Symbol "7", Miscellaneous Plastics	Yes
Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulationl CFR 21 <sup>1</sup>	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	10 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	480 Pcs
Quantity Per Layer (Pallet)	60 Pcs.
Box Length	415 mm
Box Width	295 mm
Box Height	210 mm
Length	400 mm
Width	70 mm
Height	105 mm
Net Weight	0.23 kg
Weight bag (Recycling Symbol "4") LDPE ≥ PCR 30%	0.0063 kg
Weight cardboard (Recycling symbol "20" PAP)	0.0151 kg
Tare total	0.0214 kg
Gross Weight	0.25 kg
Cubic metre	0.00294 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 <sup>3</sup>	-20 °C
Max. drying temperature	120 °C
Min. pH-value in usage concentration	2 pH

<b>Max. pH-value in Usage Concentration</b>	10.5 pH
<b>GTIN-13 Number</b>	5705020771231
<b>GTIN-14 Number (Box quantity)</b>	15705020771238
<b>Customs Tariff No.</b>	96039099
<b>Country of origin</b>	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.