

77516

# Hand Squeegee w/Replacement Cassette, 250 mm, , Yellow



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

# Technical Data

<b>Item Number</b>	77516
<b>Material</b>	Polypropylene Cellular rubber
<b>Complies with (EC) 1935/2004 on food contact materials<sup>1</sup></b>	No
<b>Complies with FDA Regulation CFR 21<sup>1</sup></b>	No
<b>Complies with UK 2019 No. 704 on food contact materials</b>	No
<b>Complies with REACH Regulation (EC) No. 1907/2006</b>	Yes
<b>Complies with California Proposition 65</b>	No
<b>Complies with Halal and Kosher</b>	Yes
<b>PFAS, Phthalates and BPA intentionally added</b>	No
<b>Pat. Pending/Patent No.</b>	EP2227129 validated in DK, DE, FR and GB. DE 602008048400.9
<b>Box Quantity</b>	20 Pcs.
<b>Quantity per Pallet (80 x 120 x 180-200 cm)</b>	960 Pcs
<b>Quantity Per Layer (Pallet)</b>	120 Pcs.
<b>Box Length</b>	510 mm
<b>Box Width</b>	295 mm
<b>Box Height</b>	210 mm
<b>Length</b>	250 mm
<b>Width</b>	70 mm
<b>Height</b>	110 mm
<b>Net Weight</b>	0.18 kg
<b>Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))</b>	0.0043 kg
<b>Weight cardboard (Recycling symbol "20" PAP)</b>	0.02 kg
<b>Tare total</b>	0.0243 kg
<b>Gross Weight</b>	0.2 kg
<b>Cubic metre</b>	0.001925 M3
<b>Recommended sterilisation temperature (Autoclave)</b>	90 °C
<b>Max. cleaning temperature (Dishwasher)</b>	80 °C
<b>Max usage temperature (food contact)</b>	80 °C
<b>Max usage temperature (non food contact)</b>	80 °C
<b>Min. usage temperature<sup>3</sup></b>	-20 °C
<b>Max. drying temperature</b>	80 °C
<b>Min. pH-value in usage concentration</b>	2 pH
<b>Max. pH-value in Usage Concentration</b>	10.5 pH
<b>Gtin-13 Number</b>	5705020775161

<b>GTIN-14 Number (Box quantity)</b>	15705020775168
<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.

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