

77146

Hygienic Floor Squeegee w/replacement cassette, 600 mm, , Yellow



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 7734 for replacement blades).

Technical Data

Item Number	77146
Material	Polypropylene TPE Rubber
Recycling Symbol "7", Miscellaneous Plastics	Yes
Complies with (EC) 1935/2004 on food contact materials¹	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulationl CFR 21¹	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)	320 Pcs
Quantity Per Layer (Pallet)	40 Pcs.
Box Length	610 mm
Box Width	290 mm
Box Height	200 mm
Length	600 mm
Width	80 mm
Height	110 mm
Net Weight	0.34 kg
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))	0.0898 kg
Weight cardboard (Recycling symbol "20" PAP)	0.037 kg
Tare total	0.1268 kg
Gross Weight	0.47 kg
Cubic metre	0.00528 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 temperature³	-20 °C
Max. drying temperature	120 °C
Min. pH-value in usage concentration	2 pH

Max. pH-value in Usage Concentration	10.5 pH
Gtin-13 Number	5705020771460
GTIN-14 Number (Box quantity)	15705020771467
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.