77154

Hygienic Floor Squeegee w/replacement cassette, 700 mm, , Red

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 7735 for replacement blades).

Technical Data

Item Number	77154
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	10
Quantity per Pallet (80 x 120 x 180-200 cm)	320
Quantity Per Layer (Pallet)	40
Box Length	705
Box Width	290
Box Height	210
Length	700
Width	80
Height	110
Net Weight	0.4
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))	0.0103
Weight cardboard (Recycling symbol "20" PAP)	0.05
Tare total	0.0603
Gross Weight	0.46
Cubic metre	0.00616
Recommended sterilisation temperature (Autoclave)	121
Max. cleaning temperature (Dishwasher)	93
Max usage temperature (food contact)	50
Max usage temperature (non food contact)	100
Min. usage temperature[3]	-20
Max. drying temperature	120
Min. pH-value in usage concentration	2

Max. pH-value in Usage Concentration	10.5
Gtin-13 Number	5705020771545
GTIN-14 Number (Box quantity)	15705020771542
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.