

77114

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



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

Item Number	77114
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	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	0.2 kg
Weight bag (Recycling Symbol "4") LDPE ≥ PCR 30%	0.0043 kg
Weight cardboard (Recycling symbol "20" PAP)	0.013 kg
Tare total	0.0173 kg
Gross Weight	0.22 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 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	5705020771149
GTIN-14 Number (Box quantity)	15705020771146
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.