

77143

# Hygienic Floor Squeegee w/replacement cassette, 600 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 7734 for replacement blades).

# Technical Data

Item Number	77143
Material	Polypropylene TPE Rubber
Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	Yes
Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
FDA compliant raw material (CFR 21)	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Meets the REACH Regulation (EC) No. 1907/2006	Yes
Use of phthalates and bisphenol A	No
Is Halal and Kosher compliant	Yes
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 200 cm)	320 Pcs.
Quantity Per Layer (Pallet)	40 Pcs.
Box Length	610 mm
Box Width	290 mm
Box Height	200 mm
Length/Depth	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	0.037 kg
Tare total	0.1268 kg
Gross Weight	0.47 kg
Cubik metre	0.00528 M3
Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	93 °C
Max. usage temperature (for 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
Max. pH-value in Usage Concentration	10.5 pH

<b>GTIN-13 Number</b>	5705020771439
<b>GTIN-14 Number (Box quantity)</b>	15705020771436
<b>Customs Tariff No.</b>	96039099
<b>Country of origin</b>	DK

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.