

77223

Hygienic Revolving Neck Squeegee w/replacement cassette, 405 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 7732 for replacement blades).

Technical Data

Item Number	77223
Material	Polypropylene TPE Rubber
Complies with (EC) 1935/2004 on food contact materials¹	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)	480 Pcs.
Quantity Per Layer (Pallet)	60 Pcs.
Box Length	410 mm
Box Width	290 mm
Box Height	210 mm
Length/Depth	405 mm
Width	100 mm
Height	75 mm
Net Weight	0.3 kg
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))	0.0063 kg
Weight cardboard	0.0265 kg
Tare total	0.0328 kg
Gross Weight	0.33 kg
Cubik metre	0.003038 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 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	5705020772238
GTIN-14 Number (Box quantity)	15705020772235
Customs Tariff No.	96039099
Country of origin	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.