

77513

# Hand Squeegee with Replacement Cassette, 250 mm, Blue



Effectively remove both water and food debris from food preparation surfaces with this double-bladed hand squeegee. Comes with an easy-to-remove replacement cassette (Series 77715 replacement blades).

# Technical Data

<b>Item Number</b>	77513
<b>Material</b>	Polypropylene Cellular rubber
<b>Complies with (EC) 1935/2004 on food contact materials<sup>1</sup></b>	No
<b>Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice</b>	Yes
<b>FDA compliant raw material (CFR 21)</b>	Yes
<b>Complies with UK 2019 No. 704 on food contact materials</b>	No
<b>Meets the REACH Regulation (EC) No. 1907/2006</b>	Yes
<b>Use of phthalates and bisphenol A</b>	No
<b>Is Halal and Kosher compliant</b>	Yes
<b>Pat. Pending/Patent No.</b>	EP2227129 validated in DK, DE, FR and GB. DE 602008048400.9
<b>Box Quantity</b>	20 Pcs.
<b>Quantity per Pallet (80 x 120 x 200 cm)</b>	960 Pcs.
<b>Quantity Per Layer (Pallet)</b>	120 Pcs.
<b>Box Length</b>	510 mm
<b>Box Width</b>	295 mm
<b>Box Height</b>	210 mm
<b>Length/Depth</b>	250 mm
<b>Width</b>	70 mm
<b>Height</b>	110 mm
<b>Net Weight</b>	0.19 kg
<b>Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))</b>	0.0043 kg
<b>Weight cardboard</b>	0.02 kg
<b>Tare total</b>	0.0243 kg
<b>Gross Weight</b>	0.21 kg
<b>Cubik metre</b>	0.001925 M3
<b>Recommended sterilisation temperature (Autoclave)</b>	90 °C
<b>Max. cleaning temperature (Dishwasher)</b>	80 °C
<b>Max. usage temperature (for food contact)</b>	80 °C
<b>Max usage temperature (non food contact)</b>	80 °C
<b>Min. usage temperature<sup>3</sup></b>	-20 °C
<b>Max. drying temperature</b>	80 °C
<b>Min. pH-value in usage concentration</b>	2 pH
<b>Max. pH-value in Usage Concentration</b>	10.5 pH

<b>GTIN-13 Number</b>	5705020775130
<b>GTIN-14 Number (Box quantity)</b>	15705020775137
<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.

3. Do not store the product below 0° Celsius.