

77113

# Hygienic Hand Squeegee w/replacement cassette, 250 mm, Blue



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	77113
Connection	Threaded
Material	Polypropylene TPE Rubber
Recycling Symbol "7", Miscellaneous Plastics	Yes
Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation CFR 21 <sup>1</sup>	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 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 approx.180 cm)	960 Pcs
Quantity Per Layer (Pallet)	120 Pcs.
Box Length/Depth	515 mm
Box Width	295 mm
Box Height	210 mm
Product Length/Depth	250 mm
Product Width	70 mm
Product Height	95 mm
Net Weight	0.22 kg
Plastic Packaging (Recycling Symbol "4")	0.0043 kg
Cardboard Packaging (Recycling symbol "20" PAP)	0.013 kg
Total Tare Weight	0.0173 kg
Gross Weight	0.24 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 temperature <sup>3</sup>	-20 °C
Max. drying temperature	120 °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>	5705020771132
<b>GTIN-14 Number (Box quantity)</b>	15705020771139
<b>Customs Tariff Number</b>	96039099
<b>UNSPSC Code</b>	47121812
<b>Country of Origin ISO Code</b>	DK
<b>Country of Origin</b>	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.