

77153

Hygienic Floor Squeegee w/replacement cassette, 700 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 7735 for replacement blades).

Technical Data

Item Number	77153
Connection	Threaded
Material	Polypropylene TPE Rubber
Product Recycling Symbol "7", Miscellaneous Plastics	Yes
Complies with (EC) 1935/2004 on food contact materials ¹	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation CFR 21 ¹	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	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	320 Pcs.
Quantity Per Layer (Pallet)	40 Pcs.
Box Length/Depth	705 mm
Box Width	300 mm
Box Height	210 mm
Product Length/Depth	700 mm
Product Width	80 mm
Product Height	110 mm
Net Weight	0.4 kg
Plastic Packaging (Recycling Symbol "4")	0.0103 kg
Cardboard Packaging (Recycling symbol "20" PAP)	0.05 kg
Total Tare Weight	0.0603 kg
Gross Weight	0.46 kg
Cubic metre	0.00616 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 ³	-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	5705020771538
GTIN-14 Number (Box quantity)	15705020771535
Customs Tariff Number	96039099
UNSPSC Code	47121812
Country of Origin ISO Code	DK
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.