

Condensation squeegee

15.7", Yellow



Item Number: 77166



Designed to effectively remove condensation from ceilings and pipes during production, this Condensation Squeegee features drain holes that allow condensation to be collected safely in a bottle or drained away through an attached hose.

General Information

Connection	Euro Threaded
Color	Yellow
Material	Polypropylene, TPE Rubber
Country of Origin	Denmark

Product Dimensions

Product Length/Depth	15.7 "
Product Width	5.1 "
Product Height	3.1 "
Net Weight	0.5225 lbs

Packaging & Shipping Details

Box Quantity	3 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	288 Pcs.
Quantity Per Layer (Pallet)	18 Pcs.
Box Length/Depth	17.5 "
Box Width	10.2 "
Box Height	4.3 "
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.03 lbs
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.08 lbs
Total Tare Weight	0.11 lbs
Gross Weight	0.6327 lbs
Cubic Feet	0.147 ft3
GTIN-13 Number	5705020775666
GTIN-14 Number (Box quantity)	15705020775663
Customs Tariff Number	96039099

Compliance & Standard Details

Item Number: 77166

Complies with (EC) 1935/2004 on food contact materials ¹	No
Complies with UK 2019 No. 704 on food contact materials	No
Meets the REACH Regulation (EC) No. 1907/2006	Yes
Complies with California Proposition 65	Yes
Complies with Halal and Kosher	Yes
PFAS intentionally added	No

Usage Limits

Recommended sterilisation temperature (Autoclave)	249.8 °F
Max. cleaning temperature (Dishwasher)	199.4 °F
Max usage temperature (non food contact)	212 °F
Min. usage temperature	-4 °F
Max. drying temperature	248 °F
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH

Design & Patent Registration Details

Pat. Pending/Patent No.	EP2384681 validated in DE, FR and GB. DK177048
-------------------------	--

Sustainability Details

Recycling Symbol "7", Miscellaneous Plastics	Yes
--	-----

New equipment should be cleaned, disinfected, sterilized, 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 32 °Fahrenheit.

