

Hand Squeegee w/Replacement Cassette

250 mm, Green



Item Number: 77512

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).

General Information

Colour	Green
Material	Polypropylene, Cellular rubber
UNSPSC Code	47121812
Country of Origin ISO Code	DK
Country of Origin	Denmark

Product Dimensions

Product Length/Depth	250 mm
Product Width	70 mm
Product Height	110 mm
Net Weight	0.19 kg

Packaging & Shipping Details

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	510 mm
Box Width	295 mm
Box Height	210 mm
Plastic Packaging (Recycling Symbol "4") per pcs.	0.0043 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.02 kg
Total Tare Weight	0.0243 kg
Gross Weight	0.21 kg
Cubic metre	0.001925 M3
GTIN-13 Number	5705020775123
GTIN-14 Number (Box quantity)	15705020775120
Customs Tariff Number	96039099

Compliance & Standard Details

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Complies with (EC) 1935/2004 on food contact materials ¹	No
Complies with FDA Regulation CFR 21 ¹	No
Complies with UK 2019 No. 704 on food contact materials	No
Complies with REACH Regulation (EC) No. 1907/2006	Yes
Complies with California Proposition 65	No
Complies with Halal and Kosher	Yes
PFAS intentionally added	No

Technical Data

Connection	Euro Threaded
Handle/Grip Length	140 mm
GripLengthInches	5.51

Usage Limits

Recommended sterilisation temperature (Autoclave)	90 °C
Max. cleaning temperature (Dishwasher)	80 °C
Max usage temperature (food contact)	80 °C
Max usage temperature (non food contact)	80 °C
Min. usage temperature ³	-20 °C
Max. drying temperature	80 °C
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.	EP2227129 validated in DK, DE, FR and GB. DE 602008048400.9
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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.