

77224

Hygienic Revolving Neck Squeegee w/replacement cassette, 405 mm, , Red



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 7732 for replacement blades).

Technical Data

Item Number	77224
Material	Polypropylene, TPE Rubber
Recycling Symbol "7", Miscellaneous Plastics	Yes
Complies with (EC) 1935/2004 on food contact materials¹	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulationl CFR 21¹	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, Phthalates and BPA intentionally added	No
Pat. Pending/Patent No.	EP2227129 validated in DK, DE, FR and GB. DE 602008048400.9
Box Quantity	10
Quantity per Pallet (80 x 120 x 180-200 cm)	480
Quantity Per Layer (Pallet)	60
Box Length	410
Box Width	290
Box Height	210
Length	405
Width	100
Height	75
Net Weight	0.3
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))	0.0063
Weight cardboard (Recycling symbol "20" PAP)	0.0265
Tare total	0.0328
Gross Weight	0.33
Cubic metre	0.003038
Recommended sterilisation temperature (Autoclave)	121
Max. cleaning temperature (Dishwasher)	93
Max usage temperature (food contact)	50
Max usage temperature (non food contact)	100
Min. usage temperature³	-20
Max. drying temperature	120
Min. pH-value in usage concentration	2

Max. pH-value in Usage Concentration	10.5
Gtin-13 Number	5705020772245
GTIN-14 Number (Box quantity)	15705020772242
Customs Tariff No.	96039099
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.