

77246

# Hygienic Revolving Neck Squeegee w/replacement cassette, 600 mm, , Yellow



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 7734 for replacement blades).

# Technical Data

<b>Item Number</b>	77246
<b>Material</b>	Polypropylene, TPE Rubber
<b>Recycling Symbol "7", Miscellaneous Plastics</b>	Yes
<b>Complies with (EC) 1935/2004 on food contact materials<sup>1</sup></b>	Yes
<b>Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice</b>	Yes
<b>Complies with FDA Regulation CFR 21<sup>1</sup></b>	Yes
<b>Complies with UK 2019 No. 704 on food contact materials</b>	Yes
<b>Complies with REACH Regulation (EC) No. 1907/2006</b>	Yes
<b>Complies with California Proposition 65</b>	Yes
<b>Complies with Halal and Kosher</b>	Yes
<b>PFAS, Phthalates and BPA intentionally added</b>	No
<b>Pat. Pending/Patent No.</b>	EP2227129 validated in DK, DE, FR and GB. DE 602008048400.9
<b>Box Quantity</b>	10
<b>Quantity per Pallet (80 x 120 x 180-200 cm)</b>	320
<b>Quantity Per Layer (Pallet)</b>	40
<b>Box Length</b>	610
<b>Box Width</b>	290
<b>Box Height</b>	200
<b>Length</b>	600
<b>Width</b>	100
<b>Height</b>	70
<b>Net Weight</b>	0.43
<b>Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))</b>	0.009
<b>Weight cardboard (Recycling symbol "20" PAP)</b>	0.037
<b>Tare total</b>	0.046
<b>Gross Weight</b>	0.48
<b>Cubic metre</b>	0.0042
<b>Recommended sterilisation temperature (Autoclave)</b>	121
<b>Max. cleaning temperature (Dishwasher)</b>	93
<b>Max usage temperature (food contact)</b>	50
<b>Max usage temperature (non food contact)</b>	100
<b>Min. usage temperature<sup>3</sup></b>	-20
<b>Max. drying temperature</b>	120
<b>Min. pH-value in usage concentration</b>	2

<b>Max. pH-value in Usage Concentration</b>	10.5
<b>Gtin-13 Number</b>	5705020772467
<b>GTIN-14 Number (Box quantity)</b>	15705020772464
<b>Customs Tariff No.</b>	96039099
<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.