

Condensation squeegee

400 mm, Blue



Item Number: 77163



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

Colour	Blue
Material	Polypropylene, TPE Rubber
Country of Origin	Denmark

Product Dimensions

Product Length/Depth	400 mm
Product Width	130 mm
Product Height	80 mm
Net Weight	0.237 kg

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	445 mm
Box Width	260 mm
Box Height	110 mm
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.012 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.038 kg
Total Tare Weight	0.05 kg
Gross Weight	0.29 kg
Cubic metre	0.00416 M3
GTIN-13 Number	5705020775635
GTIN-14 Number (Box quantity)	15705020775632
Customs Tariff Number	96039099

Compliance & Standard Details

Complies with (EC) 1935/2004 on food contact materials ¹	No
---	----

Item Number: 77163

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	Yes
Complies with Halal and Kosher	Yes
PFAS intentionally added	No

Technical Data

Connection	Euro Threaded
------------	---------------

Usage Limits

Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	93 °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

Design & Patent Registration Details

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

Sustainability Details

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

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.

