

Hygienic Revolving Neck Squeegee w/replacement cassette

405 mm, Blue



Item Number: 77223



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).

General Information

| | |
|-------------------|---------------------------|
| Connection | Euro Threaded |
| Colour | Blue |
| Material | Polypropylene, TPE Rubber |
| UNSPSC Code | 47121812 |
| Country of Origin | Denmark |

Product Dimensions

| | |
|----------------------|--------|
| Product Length/Depth | 405 mm |
| Product Width | 100 mm |
| Product Height | 75 mm |
| Net Weight | 0.3 kg |

Packaging & Shipping Details

| | |
|--|----------------|
| Box Quantity | 10 Pcs. |
| Quantity per Pallet (80 x 120 x approx.180 cm) | 480 Pcs. |
| Quantity Per Layer (Pallet) | 60 Pcs. |
| Box Length/Depth | 410 mm |
| Box Width | 290 mm |
| Box Height | 210 mm |
| Plastic Packaging (Recycling Symbol "4") LDPE per Pcs. | 0.0063 kg |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0.0265 kg |
| Total Tare Weight | 0.0328 kg |
| Gross Weight | 0.33 kg |
| Cubic metre | 0.003038 M3 |
| GTIN-13 Number | 5705020772238 |
| GTIN-14 Number (Box quantity) | 15705020772235 |
| Customs Tariff Number | 96039099 |



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Compliance & Standard Details

| | |
|---|-----|
| Complies with (EC) 1935/2004 on food contact materials ¹ | Yes |
| Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| Complies with FDA Regulation CFR 21 ¹ | 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 intentionally added | No |

Usage Limits

| | |
|---|---------|
| Recommended sterilisation temperature (Autoclave) | 121 °C |
| Max. cleaning temperature (Dishwasher) | 93 °C |
| Max usage temperature (food contact) | 50 °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. EP2227129 validated in DK, DE, FR and GB. DE 602008048400.9

Sustainability Details

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.

1. See Declaration of Compliance for further details on food contact

3. Do not store the product below 0° Celsius.

