

Item number: 77514

# Hand Squeegee w/Replacement Cassette, 250 mm, Red



This double bladed squeegee provides effective removal of both water and food debris from food preparation surfaces. The cassette is detached easily for cleaning or replacement. Replacement squeegee blade 77715

# Technical data

<b>Gtin-13 Number</b>	5705020775147
<b>GTIN-14 Number</b>	15705020775144
<b>Commodity Code</b>	96039099
<b>FDA compliant raw material (CFR 21)</b>	Yes
<b>Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice</b>	Yes
<b>Use of Phthalates (e.g. Bisphenol A)</b>	No
<b>Material</b>	Polypropylene, Cellular rubber
<b>Colour</b>	Red
<b>Box Quantity</b>	20 Pcs.
<b>Quantity per Pallet (80 x 120 x 200 cm)</b>	960 Pcs
<b>Box Length</b>	510 mm
<b>Box Width</b>	295 mm
<b>Box Height</b>	210 mm
<b>Length</b>	250 mm
<b>Width</b>	70 mm
<b>Height</b>	110 mm
<b>Gross Weight</b>	0.213 kg
<b>Net Weight</b>	0.19 kg
<b>Cubik metre</b>	0.001925 M
<b>Country of origin</b>	Denmark
<b>Max cleaning temperature (Autoclave)</b>	90 °Celsius
<b>Max. cleaning temperature (Dishwasher)</b>	80 °Celsius
<b>Max usage temperature (non food contact)</b>	80 °Celsius
<b>Min. usage temperature</b>	-20 °Celsius
<b>Max. drying temperature</b>	80 °Celsius
<b>Min. pH-value in usage concentration</b>	2
<b>Max. pH-value in Usage Concentration</b>	10.5

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.