

77243

Hygienic Revolving Neck Squeegee w/ replacement cassette, 600 mm, Blue



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

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Technical Data

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|--|---|
| Item Number | 77243 |
| Material | Polypropylene TPE Rubber |
| Complies with (EC) 1935/2004 on food contact materials¹ | Yes |
| Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| FDA compliant raw material (CFR 21) | Yes |
| Complies with UK 2019 No. 704 on food contact materials | Yes |
| Meets the REACH Regulation (EC) No. 1907/2006 | Yes |
| Use of phthalates and bisphenol A | No |
| Is Halal and Kosher compliant | Yes |
| Pat. Pending/Patent No. | EP2227129 validated in DK, DE, FR and GB. DE 602008048400.9 |
| Box Quantity | 10 Pcs. |
| Quantity per Pallet (80 x 120 x 200 cm) | 320 Pcs |
| Quantity Per Layer (Pallet) | 40 Pcs. |
| Length | 600 mm |
| Width | 100 mm |
| Height | 70 mm |
| Net Weight | 0.45 kg |
| Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE)) | 0.009 kg |
| Weight cardboard | 0.037 kg |
| Tare total | 0.046 kg |
| Gross Weight | 0.5 kg |
| Cubik metre | 0.0042 M3 |
| 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 temperature³ | -20 °C |
| Max. drying temperature | 120 °C |
| Min. pH-value in usage concentration | 2 pH |
| Max. pH-value in Usage Concentration | 10.5 pH |



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| Gtin-13 Number | 5705020772436 |
| GTIN-14 Number (Box quantity) | 15705020772433 |
| 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 conta
3. Do not store the product below 0° Celsiu