

77654

Revolving Neck Floor squeegee w/Replacement Cassette, 700 mm, Red



The softness of the cell rubber makes this blade effective for both wet and dry floors. Dry - when floors are smooth and have fine dust particles. Wet to remove water, spillages and debris quickly on all types of floor. The xtra-large size works well in large food production units, warehouses, ingredients stores, etc. The white rubber makes it easy to see dirt.

Replacement squeegee blade 77755 / 77759.

Technical Data

| | |
|---|----------------|
| Item Number | 77654 |
| Material | Polypropylene |
| Suitable for Food Contact (EU 1935/2004), DoC ¹ | No |
| FDA compliant raw material (CFR 21) | Yes |
| Is Halal compliant | Yes |
| Box Quantity | 10 Pcs. |
| Quantity per Pallet (80 x 120 x 200 cm) | 320 Pcs |
| Box Length | 710 mm |
| Box Width | 295 mm |
| Box Height | 210 mm |
| Length | 700 mm |
| Width | 100 mm |
| Height | 75 mm |
| Gross Weight | 0,48 kg |
| Net Weight | 0,44 kg |
| Cubik metre | 0,00525 M3 |
| Max. cleaning temperature (Dishwasher) | 90 °C |
| Max usage temperature (food contact) | 80 °C |
| Max usage temperature (non food contact) | 80 °C |
| Min. usage temperature | -20 °C |
| Min. pH-value in usage concentration | 2 pH |
| Max. pH-value in Usage Concentration | 10,5 pH |
| Gtin-13 Number | 5705020776540 |
| GTIN-14 Number (Box quantity) | 15705020776547 |
| Commodity Code | 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.