

77165

Condensation squeegee, 400 mm, White



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.

Technical Data

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| Item Number | 77165 |
| Connection | Threaded |
| Material | Polypropylene TPE Rubber |
| Recycling Symbol "7", Miscellaneous Plastics | Yes |
| Complies with (EC) 1935/2004 on food contact materials ¹ | No |
| 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, Phthalates and BPA intentionally added | No |
| Pat. Pending/Patent No. | EP2384681 validated in DE, FR and GB. DK177048 |
| 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 |
| Product Length/Depth | 400 mm |
| Product Width | 130 mm |
| Product Height | 80 mm |
| Net Weight | 0.237 kg |
| Weight bag (Recycling Symbol "4") | 0.012 kg |
| Weight cardboard (Recycling symbol "20" PAP) | 0.038 kg |
| Total Tare Weight | 0.05 kg |
| Gross Weight | 0.29 kg |
| Cubic metre | 0.00416 M3 |
| 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 |
| GTIN-13 Number | 5705020775659 |
| GTIN-14 Number (Box quantity) | 15705020775656 |

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|-----------------------------------|----------|
| Customs Tariff Number | 96039099 |
| Country of Origin ISO Code | DK |
| 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.

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