

Item number: 77525

**Floor squeegee  
w/Replacement  
Cassette, 400 mm, White**



This double bladed squeegee provides effective removal of both water and food debris from all types of flooring. The cassette is detached easily for cleaning or replacement. Replacement squeegee blade 77725 / 77729

# Technical data

|   |                                |
|---|--------------------------------|
| <b>Item number</b>                              | 77525                          |
| <b>Gtin-13 Number</b>                           | 5705020775253                  |
| <b>GTIN-14 Number (Box quantity)</b>            | 15705020775250                 |
| <b>Commodity Code</b>                           | 96039099                       |
| <b>Colour</b>                                   | White                          |
| <b>Material</b>                                 | Polypropylene, Cellular rubber |
| <b>Box Quantity</b>                             | 10 Pcs.                        |
| <b>Quantity per Pallet (80 x 120 x 200 cm)</b>  | 480 Pcs                        |
| <b>Box Length</b>                               | 415 mm                         |
| <b>Box Width</b>                                | 295 mm                         |
| <b>Box Height</b>                               | 215 mm                         |
| <b>Length</b>                                   | 400 mm                         |
| <b>Width</b>                                    | 90 mm                          |
| <b>Height</b>                                   | 110 mm                         |
| <b>Gross Weight</b>                             | 0.229 kg                       |
| <b>Net Weight</b>                               | 0.2 kg                         |
| <b>Cubik metre</b>                              | 0.00396 M3                     |
| <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>Min. pH-value in usage concentration</b>     | 2                              |
| <b>Max. pH-value in Usage Concentration</b>     | 10.5                           |
| <b>Country of origin</b>                        | 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.