



Manufactured from
FDA approved materials.

cassette floor squeegees

detachable blade, HACCP ready

The challenge with the use of floor squeegees in food processing environments has been the difficulty of sanitizing the moss rubber blade between uses. The doubled blade, while excellent for moving liquids, could also be a haven for moisture and bacteria. The new detachable cassette design of our Food Hygiene squeegees solves the problem by allowing the full removal of the blade from the channel for sterilization or autoclaving. The entire unit is constructed of sturdy, non porous materials, and the closed-cell moss rubber blades will not absorb bacteria. The channels are available in five distinct colours to aid in the implementation of HACCP programs.





product	size [in.]	colour	description	pack
SQCAS4W	16	white	floor squeegee with detachable cassette, double fold moss rubber blade	6
SQCAS4B		blue		
SQCAS4G		green		
SQCAS4R		red		
SQCAS4Y		yellow		
SQCAS6W	24	white	floor squeegee with detachable cassette, double fold moss rubber blade	6
SQCAS6B		blue		
SQCAS6G		green		
SQCAS6R		red		
SQCAS6Y		yellow		
CAS4	16	-	refill dual moss rubber blade with cassette	12
CAS6	24	-		

features and benefits

- Easier sanitizing of tool with detachable cassette constructed from FDA approved materials. Supports autoclaving up to 134°C [273°F].
- Dual moss rubber creates flicking action to remove material from grouted and textured floor surfaces.
- Channels are colour coded with Euro thread handles for zone classification supporting HACCP guidelines.
- Squeegee blades can be replaced more frequently.