77109







## 68%

A squeegee is an excellent choice for moving liquids like water, yoghurt, coffee, and more. When combined with the upright dustpan set (5662x) or the closable dustpan set (5665x), our Angle Adjustable Squeegee can be one of the most efficient tools in your facility when it comes to wet cleaning.

Part of its efficiency comes from the soft blade and the angle-adjustable head that follow the curves of the surface. The soft blade makes moving water into the dustpan or onto the lip of a dustpan easier. The adjustable head makes the squeegee more ergonomically friendly and reduces unnecessary strain on the wrist during use.

The Angle Adjustable Squeegee makes use of material that would otherwise go to waste from our manufacturing process. Because of this, the squeegee only comes

in grey/black, though it will fit any Vikan handle.

## **Technical Data**

Item Number	77109
Material	Cellular rubber (oil resistant) Polypropylene (regenerated material)
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with REACH Regulation (EC) No. 1907/2006	Yes
Complies with Halal and Kosher	Yes
PFAS, Phthalates and BPA intentionally added	No
Recycled Material Content	Yes
Recycled Material Content, Percentage	68 %
Box Quantity	5 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	1200 Pcs.
Quantity Per Layer (Pallet)	60 Pcs.
Box Length	325 mm
Box Width	170 mm
Box Height	80 mm
Length/Depth	260 mm
Width	30 mm
Height	130 mm
Net Weight	0.072 kg
Weight cardboard (Recycling symbol "20" PAP)	0.024 kg
Tare total	0.024 kg
Gross Weight	0.1 kg
Cubic metre	0.001014 M3
Max. cleaning temperature (Dishwasher)	93 °C
Min. usage temperature <sup>3</sup>	-20 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH
GTIN-13 Number	5705022041899
GTIN-14 Number (Box quantity)	15705028041906
Customs Tariff No.	96039091
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.