77548

Floor squeegee w/Replacement Cassette, 600 mm, Purple





Ideal for removing water and food debris from all types of flooring, this doublebladed cell rubber squeegee can be used with any Vikan handle. The cassette can be removed easily for cleaning or replacement (Series 77745 or 77749 for replacement blades).

Technical Data

| Item Number | 77548 |
|---|---|
| Connection | Threaded |
| Material | Polypropylene Cellular rubber |
| Complies with (EC) 1935/2004 on food contact materials ¹ | No |
| Complies with FDA RegulationI CFR 21 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 | No |
| Complies with Halal and Kosher | Yes |
| PFAS, Phthalates and BPA intentionally added | No |
| Pat. Pending/Patent No. | EP2227129 validated in DK, DE, FR and GB. DE 602008048400.9 |
| Box Quantity | 10 Pcs. |
| Quantity per Pallet (80 x 120 x approx.180 cm) | 280 Pcs |
| Quantity Per Layer (Pallet) | 40 Pcs. |
| Box Length/Depth | 610 mm |
| Box Width | 290 mm |
| Box Height | 200 mm |
| Product Length/Depth | 600 mm |
| Product Width | 85 mm |
| Product Height | 115 mm |
| Net Weight | 0.29 kg |
| Weight bag (Recycling Symbol "4") | 0.009 kg |
| Weight cardboard (Recycling symbol "20" PAP) | 0.031 kg |
| Total Tare Weight | 0.04 kg |
| Gross Weight | 0.33 kg |
| Cubic metre | 0.005865 M3 |
| Max. cleaning temperature (Dishwasher) | 80 °C |
| Max usage temperature (non food contact) | 80 °C |
| Min. usage temperature ³ | -20 °C |
| Max. drying temperature | 70 °C |
| Min. pH-value in usage concentration | 2 pH |
| Max. pH-value in Usage Concentration | 10.5 pH |
| GTIN-13 Number | 5705020775482 |
| GTIN-14 Number (Box quantity) | 15705020775489 |
| 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.