

77623

Revolving Neck Floor squeegee w/Replacement Cassette, 400 mm, Blue



Ideal for removing water and food debris from all types of flooring, this double-bladed cell rubber squeegee can be used with any Vikan handle. The cassette can be removed easily for cleaning or replacement (Series 77725 or 77729 replacement blades).

Technical Data

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|---|---|
| Item Number | 77623 |
| Connection | Threaded |
| Material | Polypropylene Cellular rubber |
| Complies with (EC) 1935/2004 on food contact materials¹ | No |
| Complies with FDA Regulation I CFR 21¹ | 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) | 480 Pcs |
| Quantity Per Layer (Pallet) | 60 Pcs. |
| Box Length/Depth | 410 mm |
| Box Width | 295 mm |
| Box Height | 215 mm |
| Product Length/Depth | 400 mm |
| Product Width | 110 mm |
| Product Height | 75 mm |
| Net Weight | 0.28 kg |
| Weight bag (Recycling Symbol "4") | 0.0063 kg |
| Weight cardboard (Recycling symbol "20" PAP) | 0.0262 kg |
| Total Tare Weight | 0.0325 kg |
| Gross Weight | 0.31 kg |
| Cubic metre | 0.0033 M3 |
| Max. cleaning temperature (Dishwasher) | 90 °C |
| Max usage temperature (food contact) | 80 °C |
| Max usage temperature (non food contact) | 80 °C |
| Min. usage temperature³ | -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 | 5705020776236 |
| GTIN-14 Number (Box quantity) | 15705020776233 |

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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.