

Revolving Neck Floor squeegee w/Replacement Cassette

19.7", White



Item Number: 77635

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 77735 or 77739 for replacement blades).

General Information

| | |
|-------------------|--------------------------------|
| Connection | Euro Threaded |
| Color | White |
| Material | Polypropylene, Cellular rubber |
| UNSPSC Code | 47121812 |
| Country of Origin | Denmark |

Product Dimensions

| | |
|----------------------|------------|
| Product Length/Depth | 19.7 " |
| Product Width | 3.9 " |
| Product Height | 3 " |
| Net Weight | 0.7055 lbs |

Packaging & Shipping Details

| | |
|--|----------------|
| 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 | 20.3 " |
| Box Width | 11.8 " |
| Box Height | 8.3 " |
| Plastic Packaging (Recycling Symbol "4") LDPE per Pcs. | 0.02 lbs |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0.06 lbs |
| Total Tare Weight | 0.07 lbs |
| Gross Weight | 0.7802 lbs |
| Cubic Feet | 0.1325 ft3 |
| GTIN-13 Number | 5705020776359 |
| GTIN-14 Number (Box quantity) | 15705020776356 |
| Customs Tariff Number | 96039099 |



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Compliance & Standard Details

| | |
|---|-----|
| Complies with (EC) 1935/2004 on food contact materials ¹ | No |
| Complies with FDA Regulation CFR 21 ¹ | No |
| Complies with UK 2019 No. 704 on food contact materials | No |
| Meets the REACH Regulation (EC) No. 1907/2006 | Yes |
| Complies with California Proposition 65 | No |
| Complies with Halal and Kosher | Yes |
| PFAS intentionally added | No |

Usage Limits

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|--|---------|
| Max. cleaning temperature (Dishwasher) | 194 °F |
| Max usage temperature (food contact) | 176 °F |
| Max usage temperature (non food contact) | 176 °F |
| Min. usage temperature | -4 °F |
| Max. drying temperature | 158 °F |
| Min. pH-value in usage concentration | 2 pH |
| Max. pH-value in Usage Concentration | 10.5 pH |

Design & Patent Registration Details

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|-------------------------|---|
| Pat. Pending/Patent No. | EP2227129 validated in DK, DE, FR and GB. DE 602008048400.9 |
|-------------------------|---|

New equipment should be cleaned, disinfected, sterilized, 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 32 °Fahrenheit.

