

# Revolving Neck Floor squeegee w/Replacement Cassette

23.6", Green



**Item Number: 77642**

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 77745 or 77749 for replacement blades).

## General Information

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

## Product Dimensions

Product Length/Depth	23.6 "
Product Width	3.9 "
Product Height	3 "
Net Weight	0.8377 lbs

## Packaging & Shipping Details

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	24 "
Box Width	11.4 "
Box Height	7.9 "
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.02 lbs
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.07 lbs
Total Tare Weight	0.09 lbs
Gross Weight	0.927 lbs
Cubic Feet	0.159 ft3
GTIN-13 Number	5705020776427
GTIN-14 Number (Box quantity)	15705020776424
Customs Tariff Number	96039099

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## Compliance & Standard Details

Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	No
Complies with FDA Regulation CFR 21 <sup>1</sup>	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

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

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

