Revolving Neck Floor squeegee w/Replacement Cassette

600 mm, Blue

Item Number: 77643

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
Colour	Blue
Material	Polypropylene, Cellular rubber
UNSPSC Code	47121812
Country of Origin	Denmark

Product Dimensions

Product Length/Depth	600 mm
Product Width	100 mm
Product Height	75 mm
Net Weight	0.38 kg

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity Per Layer (Pallet)	40 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	280 Pcs.
Box Length/Depth	610 mm
Box Width	290 mm
Box Height	200 mm
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.009 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.0315 kg
Total Tare Weight	0.0405 kg
Gross Weight	0.42 kg
Cubic metre	0.004500 M3
GTIN-13 Number	5705020776434
GTIN-14 Number (Box quantity)	15705020776431
Customs Tariff Number	96039099

Compliance & Standard Details

Item Number: 77643

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
Complies with REACH Regulation (EC) No. 1907/2006	Yes
Complies with California Proposition 65	No
Complies with Halal and Kosher	Yes
PFAS intentionally added	No
Phthalates intentionally added	No

Usage Limits

Max. Cleaning Temperature (Dishwasher)	90 °C
Max. usage temperature (food contact)	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

Design & Patent Registration Details

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

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.