

77643

# Revolving Neck Floor squeegee w/Replacement Cassette, 600 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 77745 or 77749 for replacement blades).

# Technical Data

<b>Item Number</b>	77643
<b>Material</b>	Polypropylene Cellular rubber
<b>Complies with (EC) 1935/2004 on food contact materials<sup>1</sup></b>	No
<b>Complies with FDA Regulation CFR 21<sup>1</sup></b>	No
<b>Complies with UK 2019 No. 704 on food contact materials</b>	No
<b>Complies with REACH Regulation (EC) No. 1907/2006</b>	Yes
<b>Complies with California Proposition 65</b>	No
<b>Complies with Halal and Kosher</b>	Yes
<b>PFAS, Phthalates and BPA intentionally added</b>	No
<b>Pat. Pending/Patent No.</b>	EP2227129 validated in DK, DE, FR and GB. DE 602008048400.9
<b>Box Quantity</b>	10 Pcs.
<b>Quantity per Pallet (80 x 120 x 180-200 cm)</b>	320 Pcs
<b>Quantity Per Layer (Pallet)</b>	40 Pcs.
<b>Box Length</b>	610 mm
<b>Box Width</b>	290 mm
<b>Box Height</b>	200 mm
<b>Length</b>	600 mm
<b>Width</b>	100 mm
<b>Height</b>	75 mm
<b>Net Weight</b>	0.38 kg
<b>Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))</b>	0.009 kg
<b>Weight cardboard (Recycling symbol "20" PAP)</b>	0.0315 kg
<b>Tare total</b>	0.0405 kg
<b>Gross Weight</b>	0.42 kg
<b>Cubic metre</b>	0.0045 M3
<b>Max. cleaning temperature (Dishwasher)</b>	90 °C
<b>Max usage temperature (food contact)</b>	80 °C
<b>Max usage temperature (non food contact)</b>	80 °C
<b>Min. usage temperature<sup>3</sup></b>	-20 °C
<b>Max. drying temperature</b>	70 °C
<b>Min. pH-value in usage concentration</b>	2 pH
<b>Max. pH-value in Usage Concentration</b>	10.5 pH
<b>Gtin-13 Number</b>	5705020776434
<b>GTIN-14 Number (Box quantity)</b>	15705020776431

**Customs Tariff No.**

96039099

**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.