

# Revolving Neck Floor squeegee w/Replacement Cassette

600 mm, Red



**Item Number: 77644**

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            | Red                            |
| 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                                           | 5705020776441  |
| GTIN-14 Number (Box quantity)                            | 15705020776448 |
| 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  |
| 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 <sup>3</sup>      | -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.