

77633

# Revolving Neck Floor squeegee w/Replacement Cassette, 500 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 77735 or 77739 for replacement blades).

# Technical Data

|   |   |
|---|---|
| Item Number   | 77633   |
| Material  | Polypropylene<br>Cellular rubber                                  |
| Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>             | No  |
| Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes   |
| FDA compliant raw material (CFR 21)   | Yes   |
| Complies with UK 2019 No. 704 on food contact materials                         | No  |
| Meets the REACH Regulation (EC) No. 1907/2006                                   | Yes   |
| Use of phthalates and bisphenol A   | No  |
| Is Halal and Kosher compliant   | Yes   |
| Pat. Pending/Patent No.   | EP2227129 validated in<br>DK, DE, FR and GB. DE<br>602008048400.9 |
| Box Quantity  | 10 Pcs.   |
| Quantity per Pallet (80 x 120 x 200 cm)   | 480 Pcs   |
| Quantity Per Layer (Pallet)   | 60 Pcs.   |
| Length  | 500 mm  |
| Width   | 100 mm  |
| Height  | 75 mm   |
| Net Weight  | 0.32 kg   |
| Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))               | 0.0076 kg   |
| Weight cardboard  | 0.0263 kg   |
| Tare total  | 0.0339 kg   |
| Gross Weight  | 0.35 kg   |
| Cubik metre   | 0.00375 M3  |
| 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  |
| Min. pH-value in usage concentration  | 2 pH  |
| Max. pH-value in Usage Concentration  | 10.5 pH   |
| Gtin-13 Number  | 5705020776335   |
| GTIN-14 Number (Box quantity)   | 15705020776332  |
| 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.