

# Floor squeegee w/Replacement Cassette

23.6", Orange



**Item Number: 77547**

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

|                            |                                |
|----------------------------|--------------------------------|
| Color                      | Orange                         |
| Material                   | Polypropylene, Cellular rubber |
| UNSPSC Code                | 47121812                       |
| Country of Origin ISO Code | DK                             |
| Country of Origin          | Denmark                        |

## Product Dimensions

|                      |         |
|----------------------|---------|
| Product Length/Depth | 600 mm  |
| Product Width        | 85 mm   |
| Product Height       | 115 mm  |
| Net Weight           | 0.29 kg |

## 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                                         | 610 mm         |
| Box Width                                                | 290 mm         |
| Box Height                                               | 200 mm         |
| Plastic Packaging (Recycling Symbol "4") per pcs.        | 0.009 kg       |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0.031 kg       |
| Total Tare Weight                                        | 0.04 kg        |
| Gross Weight                                             | 0.33 kg        |
| Cubic metre                                              | 0.005865 M3    |
| GTIN-13 Number                                           | 5705020775475  |
| GTIN-14 Number (Box quantity)                            | 15705020775472 |
| Customs Tariff Number                                    | 96039099       |

## Compliance & Standard Details

## Item Number: 77547

|                                                                     |     |
|---------------------------------------------------------------------|-----|
| 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  |

## Technical Data

|            |               |
|------------|---------------|
| Connection | Euro Threaded |
|------------|---------------|

## Usage Limits

|                                          |         |
|------------------------------------------|---------|
| Max. cleaning temperature (Dishwasher)   | 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, 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.