

77553

Floor squeegee
w/Replacement Cassette,
27.6", Blue



Designed for all types of cleaning, this double-bladed cell rubber squeegee can be used with any Vikan handle. The cassette can be removed easily for cleaning or replacement (Series 77755 or 77759 for replacement blades).

Technical Data

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|---|---|
| Item Number | 77553 |
| Connection | Threaded |
| Material | Polypropylene Cellular rubber |
| 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 |
| 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 |
| Pat. Pending/Patent No. | EP2227129 validated in DK, DE, FR and GB. DE 602008048400.9 |
| 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 | 28 " |
| Box Width | 11.6 " |
| Box Height | 8.3 " |
| Product Length/Depth | 27.6 " |
| Product Width | 3.1 " |
| Product Height | 4.3 " |
| Net Weight | 0.7275 lbs |
| Weight bag (Recycling Symbol "4") LDPE | 0.02 lbs |
| Weight cardboard (Recycling symbol "20" PAP) | 0.11 lbs |
| Total Tare Weight | 0.13 lbs |
| Gross Weight | 0.8604 lbs |
| Cubic Feet | 0.2177 ft ³ |
| Max. cleaning temperature (Dishwasher) | 176 °F |
| Max usage temperature (non food contact) | 176 °F |
| Min. usage temperature | -4 °F |
| Max. drying temperature | 158 °F |
| Min. pH-value in usage concentration | 2 pH |
| Max. pH-value in Usage Concentration | 10.5 pH |
| GTIN-13 Number | 5705020775536 |
| GTIN-14 Number (Box quantity) | 15705020775533 |
| Customs Tariff Number | 96039099 |

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| UNSPSC Code | 47121812 |
| Country of Origin ISO Code | DK |
| Country of Origin | Denmark |

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.