

Revolving Neck Floor squeegee w/Replacement Cassette

400 mm, Yellow



Item Number: 77626

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 77725 or 77729 replacement blades).

General Information

Colour	Yellow
Material	Polypropylene, Cellular rubber
UNSPSC Code	47121812
Country of Origin ISO Code	DK
Country of Origin	Denmark

Product Dimensions

Product Length/Depth	400 mm
Product Width	110 mm
Product Height	75 mm
Net Weight	0.28 kg

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	480 Pcs
Quantity Per Layer (Pallet)	60 Pcs.
Box Length/Depth	410 mm
Box Width	295 mm
Box Height	215 mm
Plastic Packaging (Recycling Symbol "4") per pcs.	0.0063 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.0262 kg
Total Tare Weight	0.0325 kg
Gross Weight	0.31 kg
Cubic metre	0.0033 M3
GTIN-13 Number	5705020776267
GTIN-14 Number (Box quantity)	15705020776264
Customs Tariff Number	96039099

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Compliance & Standard Details

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
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

Technical Data

Connection	Euro Threaded
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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 ³	-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
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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.

