Floor squeegee w/Replacement Cassette, 23.6", Green





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).

## **Technical Data**

| Item Number   | 77542   |
|---|---|
| Material  | Polypropylene<br>Cellular rubber                            |
| Complies with (EC) 1935/2004 on food contact materials <sup>1</sup> | No  |
| FDA-compliant raw material (CFR 21)                                 | No  |
| 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 DK, DE, FR and GB. DE 602008048400.9 |
| Box Quantity  | 10 Pcs.   |
| Quantity per Pallet (80 x 120 x 180-200 cm)                         | 320 Pcs.  |
| Quantity Per Layer (Pallet)   | 40 Pcs.   |
| Length  | 23.6 "  |
| Width   | 3.3 "   |
| Height  | 4.5 "   |
| Net Weight  | 0.6393 lbs  |
| Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE)    | 0.02 lbs  |
| Weight cardboard (Recycling symbol "20" PAP)                        | 0.07 lbs  |
| Tare Total  | 0.09 lbs  |
| Gross Weight  | 0.7275 lbs  |
| Cubic Feet  | 0.2072 ft3  |
| Max. cleaning temperature (Dishwasher)                              | 176 °F  |
| Max usage temperature (non food contact)                            | 176 °F  |
| Min. usage temperature  | -4 °F   |
| Min. pH-value in usage concentration                                | 2 pH  |
| Max. pH-value in Usage Concentration                                | 10.5 pH   |
| GTIN-13 Number  | 5705020775420   |
| GTIN-14 Number (Box quantity)                                       | 15705020775427  |
| Customs Tariff No.  | 96039099  |
| 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.