

77312

Replacement Cassette, Hygienic, 250 mm, Green



Replacement squeegee blade for Hygienic hand squeegee (Series 7711x).

Technical Data

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|---|---|
| Item Number | 77312 |
| Material | Polypropylene TPE Rubber |
| Product Recycling Symbol "7", Miscellaneous Plastics | Yes |
| Complies with (EC) 1935/2004 on food contact materials ¹ | Yes |
| Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| Complies with FDA Regulation CFR 21 ¹ | Yes |
| Complies with UK 2019 No. 704 on food contact materials | Yes |
| Complies with REACH Regulation (EC) No. 1907/2006 | Yes |
| Complies with California Proposition 65 | Yes |
| Complies with Halal and Kosher | Yes |
| PFAS, Phthalates and BPA intentionally added | No |
| Pat. Pending/Patent No. | EP2227129 validated in DK, DE, FR and GB. DE 602008048400.9 |
| Box Quantity | 20 Pcs. |
| Quantity per Pallet (80 x 120 x 180-200 cm) | 1600 Pcs. |
| Quantity Per Layer (Pallet) | 200 Pcs. |
| Box Length | 320 mm |
| Box Width | 240 mm |
| Box Height | 165 mm |
| Product Length/Depth | 250 mm |
| Product Width | 25 mm |
| Product Height | 45 mm |
| Net Weight | 0.08 kg |
| Weight bag (Recycling Symbol "4") LDPE ≥ PCR 30% | 0.0043 kg |
| Weight cardboard (Recycling symbol "20" PAP) | 0.0041 kg |
| Tare total | 0.0084 kg |
| Gross Weight | 0.09 kg |
| Cubic metre | 0.000281 M3 |
| Recommended sterilisation temperature (Autoclave) | 121 °C |
| Max. cleaning temperature (Dishwasher) | 93 °C |
| Max. usage temperature (food contact) | 50 °C |
| Max usage temperature (non food contact) | 100 °C |
| Min. usage temperature ³ | -30 °C |
| Max. drying temperature | 120 °C |
| Min. pH-value in usage concentration | 2 pH |

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|---|----------------|
| Max. pH-value in Usage Concentration | 10.5 pH |
| GTIN-13 Number | 5705020773129 |
| GTIN-14 Number (Box quantity) | 15705020773126 |
| 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.

1. See Declaration of Compliance for further details on food contact
3. Do not store the product below 0° Celsius.