Replacement Cassette, Hygienic

400 mm, Red

Item Number: 77324

Replacement squeegee blade for Hygienic fixed and revolving neck squeegees (Series 7712x and 7722x).

General Information

Colour	Red
Material	Polypropylene, TPE Rubber
UNSPSC Code	47131612
Country of Origin	Denmark

Product Dimensions

Product Length/Depth	400 mm
Product Width	30 mm
Product Height	45 mm
Net Weight	0.12 kg

Packaging & Shipping Details

Box Quantity	20 Pcs.
Quantity Per Layer (Pallet)	120 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	960 Pcs.
Box Length/Depth	415 mm
Box Width	295 mm
Box Height	210 mm
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.0063 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.0127 kg
Total Tare Weight	0.019 kg
Gross Weight	0.14 kg
Cubic metre	0.000540 M3
GTIN-13 Number	5705020773242
GTIN-14 Number (Box quantity)	15705020773249
Customs Tariff Number	96039099

Compliance & Standard Details

Complies with (EC) 1935/2004 on food contact materials[1]	Yes

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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 intentionally added	No

Usage Limits

Recommended sterilisation temperature (Autoclave)	121
Max. Cleaning Temperature (Dishwasher)	93 °C
Max. usage temperature (food contact)	50
Max usage temperature (non food contact)	100 °C
Min. usage temperature[3]	-30
Max. Drying Temperature	120
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

Sustainability Details

Multimaterial Plastics Identification Code - "7"	Yes

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.