Replacement Cassette, Hygienic, 400 mm, , Yellow





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

Technical Data

| Item Number | 77326 |
|---|---|
| Material | Polypropylene TPE Rubber |
| 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 RegulationI 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) | 960 Pcs |
| Quantity Per Layer (Pallet) | 120 Pcs. |
| Box Length | 415 mm |
| Box Width | 295 mm |
| Box Height | 210 mm |
| Length | 400 mm |
| Width | 30 mm |
| Height | 45 mm |
| Net Weight | 0.12 kg |
| Weight bag (Recycling Symbol "4") LDPE ≥ PCR 30% | 0.0063 kg |
| Weight cardboard (Recycling symbol "20" PAP) | 0.0127 kg |
| Tare total | 0.019 kg |
| Gross Weight | 0.14 kg |
| Cubic metre | 0.00054 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 temperature³ | -30 °C |
| Max. drying temperature | 120 °C |
| Min. pH-value in usage concentration | 2 pH |

| Max. pH-value in Usage Concentration | 10.5 pH |
|--------------------------------------|----------------|
| GTIN-13 Number | 5705020773266 |
| GTIN-14 Number (Box quantity) | 15705020773263 |
| 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.