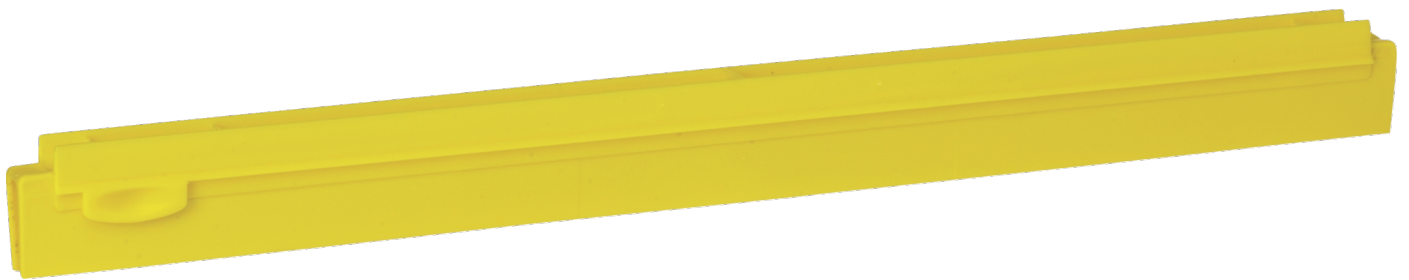


77336

Replacement Cassette, Hygienic, 500 mm, , Yellow



Replacement squeegee blade for Hygienic fixed and revolving neck squeegees
(Series 7713x and 7723x).

Technical Data

| | |
|---|---|
| Item Number | 77336 |
| 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 Regulationl 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 approx.180 cm) | 960 Pcs |
| Quantity Per Layer (Pallet) | 120 Pcs. |
| Box Length/Depth | 510 mm |
| Box Width | 295 mm |
| Box Height | 210 mm |
| Product Length/Depth | 500 mm |
| Product Width | 25 mm |
| Product Height | 45 mm |
| Net Weight | 0.15 kg |
| Weight bag (Recycling Symbol "4") | 0.0076 kg |
| Weight cardboard (Recycling symbol "20" PAP) | 0.0107 kg |
| Total Tare Weight | 0.0183 kg |
| Gross Weight | 0.17 kg |
| Cubic metre | 0.000562 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 |

| | |
|---|----------------|
| Max. pH-value in Usage Concentration | 10.5 pH |
| GTIN-13 Number | 5705020773365 |
| GTIN-14 Number (Box quantity) | 15705020773362 |
| Customs Tariff Number | 96039099 |
| Country of Origin ISO Code | DK |
| 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.