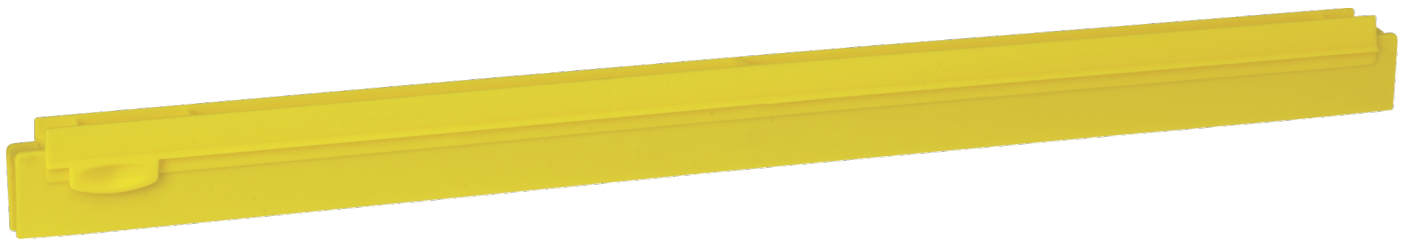


77346

# Replacement Cassette, Hygienic, 600 mm, Yellow



Replacement squeegee blade for Hygienic fixed and revolving neck squeegees  
(Series 7714x and 7724x).

# Technical Data

Item Number	77346
Material	Polypropylene TPE Rubber
Product Recycling Symbol "7", Miscellaneous Plastics	Yes
Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation CFR 21 <sup>1</sup>	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)	640 Pcs.
Quantity Per Layer (Pallet)	80 Pcs.
Box Length	610 mm
Box Width	290 mm
Box Height	200 mm
Length/Depth	600 mm
Width	25 mm
Height	45 mm
Net Weight	0.17 kg
Weight bag (Recycling Symbol "4") LDPE ≥ PCR 30%	0.009 kg
Weight cardboard (Recycling symbol "20" PAP)	0.01785 kg
Tare total	0.02685 kg
Gross Weight	0.2 kg
Cubic metre	0.000675 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 <sup>3</sup>	-30 °C
Max. drying temperature	120 °C
Min. pH-value in usage concentration	2 pH

<b>Max. pH-value in Usage Concentration</b>	10.5 pH
<b>GTIN-13 Number</b>	5705020773464
<b>GTIN-14 Number (Box quantity)</b>	15705020773461
<b>Customs Tariff No.</b>	96039099
<b>Country of origin</b>	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.