

# Replacement Cassette, Hygienic

23.6", Green



Item Number: 77342



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

## General Information

Color	Green
Material	Polypropylene, TPE Rubber
UNSPSC Code	47131612
Country of Origin	Denmark

## Product Dimensions

Product Length/Depth	23.6 "
Product Width	1 "
Product Height	1.8 "
Net Weight	0.3748 lbs

## Packaging & Shipping Details

Box Quantity	20 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	560 Pcs.
Quantity Per Layer (Pallet)	80 Pcs.
Box Length/Depth	24 "
Box Width	11.4 "
Box Height	7.9 "
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.02 lbs
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.04 lbs
Total Tare Weight	0.06 lbs
Gross Weight	0.434 lbs
Cubic Feet	0.0239 ft3
GTIN-13 Number	5705020773426
GTIN-14 Number (Box quantity)	15705020773423
Customs Tariff Number	96039099

## Compliance & Standard Details



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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
Meets the 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)	249.8 °F
Max. cleaning temperature (Dishwasher)	199.4 °F
Max usage temperature (food contact)	122 °F
Max usage temperature (non food contact)	212 °F
Min. usage temperature	-22 °F
Max. drying temperature	248 °F
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
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## Sustainability Details

Recycling Symbol "7", Miscellaneous Plastics	Yes
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New equipment should be cleaned, disinfected, sterilized, 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 32 °Fahrenheit.

