

Replacement Cassette, Hygienic

600 mm, Orange



Item Number: 77347



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

General Information

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

Product Dimensions

Product Length/Depth	600 mm
Product Width	25 mm
Product Height	45 mm
Net Weight	0.17 kg

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	610 mm
Box Width	290 mm
Box Height	200 mm
Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.	0.009 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.01785 kg
Total Tare Weight	0.02685 kg
Gross Weight	0.2 kg
Cubic metre	0.000675 M3
GTIN-13 Number	5705020773471
GTIN-14 Number (Box quantity)	15705020773478
Customs Tariff Number	96039099

Compliance & Standard Details



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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 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 °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

Design & Patent Registration Details

Pat. Pending/Patent No. EP2227129 validated in DK, DE, FR and GB. DE 602008048400.9

Sustainability Details

Product Recycling Symbol "7", Miscellaneous Plastics 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.

