

Replacement Cassette, Hygienic

700 mm, , Green



Item Number: 77352



Replacement squeegee blade for Hygienic fixed and revolving neck squeegees (Series 7715x and 7725x).

General Information

Colour	Green
Material	Polypropylene, TPE Rubber
UNSPSC Code	47131612
Country of Origin ISO Code	DK
Country of Origin	Denmark

Product Dimensions

Product Length/Depth	700 mm
Product Width	25 mm
Product Height	45 mm
Net Weight	0.2 kg

Packaging & Shipping Details

Box Quantity	20 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	640 Pcs
Quantity Per Layer (Pallet)	80 Pcs.
Box Length/Depth	710 mm
Box Width	295 mm
Box Height	210 mm
Plastic Packaging (Recycling Symbol "4") per pcs.	0.0103 kg
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.0153 kg
Total Tare Weight	0.0256 kg
Gross Weight	0.23 kg
Cubic metre	0.000787 M3
GTIN-13 Number	5705020773525
GTIN-14 Number (Box quantity)	15705020773522
Customs Tariff Number	40169997

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

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.

