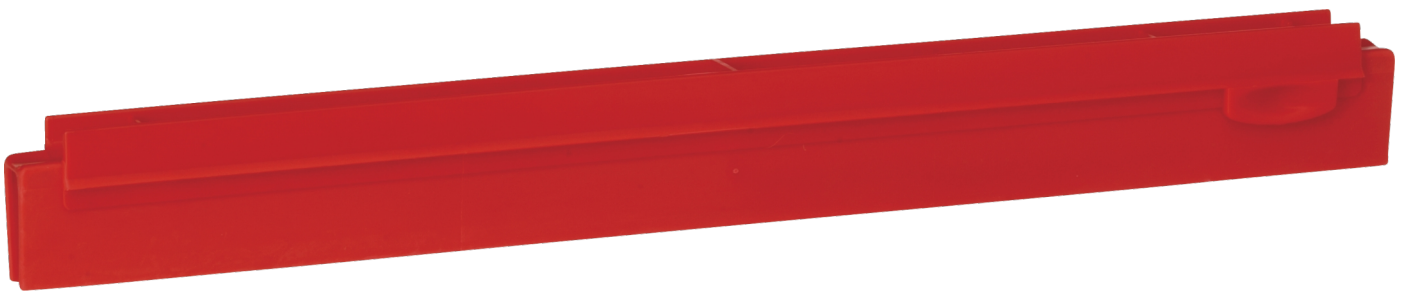


77324

# Replacement Cassette, Hygienic, 400 mm, , Red



Replacement squeegee blade for Hygienic fixed and revolving neck squeegees  
(Series 7712x and 7722x).

# Technical Data

Item Number	77324
Material	Polypropylene TPE Rubber
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)	960 Pcs
Quantity Per Layer (Pallet)	120 Pcs.
Box Length	415 mm
Box Width	295 mm
Box Height	210 mm
Length	400 mm
Width	30 mm
Height	45 mm
Net Weight	0.12 kg
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))	0.0063 kg
Weight cardboard (Recycling symbol "20" PAP)	0.0127 kg
Tare total	0.019 kg
Gross Weight	0.14 kg
Cubic metre	0.00054 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

<b>Min. pH-value in usage concentration</b>	2 pH
<b>Max. pH-value in Usage Concentration</b>	10.5 pH
<b>Gtin-13 Number</b>	5705020773242
<b>GTIN-14 Number (Box quantity)</b>	15705020773249
<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.