

77341

Replacement Cassette, Hygienic, 600 mm, , Pink



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

Technical Data

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|---|---|
| Item Number | 77341 |
| Material | Polypropylene TPE Rubber |
| Recycling Symbol "7", Miscellaneous Plastics | Yes |
| 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, 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 | 600 mm |
| Width | 25 mm |
| Height | 45 mm |
| Net Weight | 0.17 kg |
| Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE)) | 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 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 |
| Gtin-13 Number | 5705020773419 |
| GTIN-14 Number (Box quantity) | 15705020773416 |
| Customs Tariff No. | 96039099 |
| Country of origin | 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.