

Item number: 77323

# Replacement Cassette, Hygienic, 400 mm, Blue



Replacement Squeegee Blade for hygienic squeegee, 7712x and 7722x

# Technical data

|   |                           |
|---|---------------------------|
| Item number   | 77323                     |
| Suitable for Food Contact (EU 1935/2004), DoC *                                 | Yes                       |
| Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes                       |
| FDA compliant raw material (CFR 21)   | Yes                       |
| Use of Phthalates (e.g. Bisphenol A)  | No                        |
| Gtin-13 Number  | 5705020773235             |
| GTIN-14 Number (Box quantity)   | 15705020773232            |
| Commodity Code  | 96039099                  |
| Colour  | Blue                      |
| Material  | Polypropylene, TPE Rubber |
| Box Quantity  | 20 Pcs.                   |
| Quantity per Pallet (80 x 120 x 200 cm)   | 960 Pcs                   |
| Box Length  | 415 mm                    |
| Box Width   | 295 mm                    |
| Box Height  | 210 mm                    |
| Length  | 400 mm                    |
| Width   | 30 mm                     |
| Height  | 45 mm                     |
| Gross Weight  | 0.135 kg                  |
| Net Weight  | 0.116 kg                  |
| Cubik metre   | 0.00054 M3                |
| Max cleaning temperature (Autoclave)  | 121 °Celsius              |
| Max. cleaning temperature (Dishwasher)  | 93 °Celsius               |
| Max. usage temperature (for food contact)                                       | 50 °Celsius               |
| Max usage temperature (non food contact)  | 100 °Celsius              |
| Min. usage temperature  | -30 °Celsius              |
| Min. pH-value in usage concentration  | 2                         |
| Max. pH-value in Usage Concentration  | 10.5                      |
| 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.