

77333

Replacement Cassette, Hygienic, 500 mm, Blue



Replacement squeegee blade for Hygienic fixed and revolving neck squeegees
(Series 7713x and 7723x).

Technical Data

| | |
|--|---|
| Item Number | 77333 |
| Material | Polypropylene TPE Rubber |
| Complies with (EC) 1935/2004 on food contact materials¹ | Yes |
| Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| FDA compliant raw material (CFR 21) | Yes |
| Complies with UK 2019 No. 704 on food contact materials | Yes |
| Meets the REACH Regulation (EC) No. 1907/2006 | Yes |
| Use of phthalates and bisphenol A | No |
| Is Halal and Kosher compliant | Yes |
| Patent 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 200 cm) | 960 Pcs |
| Quantity Per Layer (Pallet) | 120 Pcs. |
| Box Length | 510 mm |
| Box Width | 295 mm |
| Box Height | 210 mm |
| Length | 500 mm |
| Width | 25 mm |
| Height | 45 mm |
| Net Weight | 0,15 kg |
| Weight bag | 0,0076 kg |
| Weight cardboard | 0,0107 kg |
| Tare total | 0,0183 kg |
| Gross Weight | 0,17 kg |
| Cubik metre | 0,000562 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 temperature³ | -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 | 5705020773334 |

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|--------------------------------------|----------------|
| GTIN-14 Number (Box quantity) | 15705020773331 |
| 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.