Replacement Cassette, Hygienic, 700 mm, , Blue





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

Technical Data

Recycling Symbol "7", Miscellaneous Plastics Complies with (EC) 1935/2004 on food contact materials¹ Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice Complies with FDA RegulationI CFR 21¹	Polypropylene TPE Rubber Yes Yes Yes Yes Yes Yes Yes Y
Complies with (EC) 1935/2004 on food contact materials¹ Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes Yes Yes Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes Yes Yes
Manufacturing Practice	Yes Yes
Complies with FDA RegulationI CFR 21 ¹	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Complies with REACH Regulation (EC) No. 1907/2006	
Complies with California Proposition 65	Yes
Complies with Halal and Kosher	Yes
PFAS, Phthalates and BPA intentionally added	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	710 mm
Box Width	295 mm
Box Height	210 mm
Product Length/Depth	700 mm
Product Width	25 mm
Product Height	45 mm
Net Weight	0.2 kg
Weight bag (Recycling Symbol "4") LDPE ≥ PCR 30%	0.0103 kg
Weight cardboard (Recycling symbol "20" PAP)	0.0153 kg
Tare total	0.0256 kg
Gross Weight	0.23 kg
Cubic metre	0.000787 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	5705020773532
GTIN-14 Number (Box quantity)	15705020773539
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.