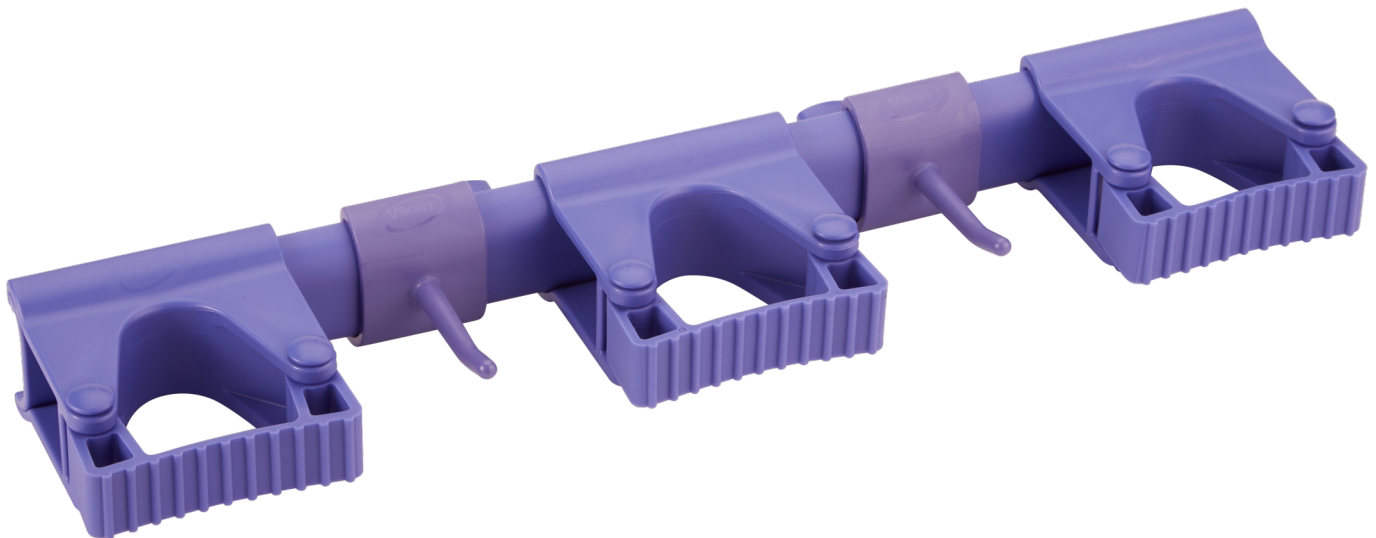


10118

# Hygienic Hi-Flex Wall Bracket System, 420 mm, Purple



A hygienic, modular wall bracket that provides a flexible solution for storage of your cleaning tool and utensil in any area of your site. The rail is easily attached to the 4 wall mounts by sliding it on from the right or left side. The Grip band modules and Hook modules can then be clicked on the rail and "locked" in place using one of the many small "notches" in the rail. This ensures that the modules can not slide from side to side. 1-10 hanging modules can be placed on the rail. (Max. 5 Grip band modules or Max. 10 Hook modules). The Grip band module can hold products with a diameter of 28-33 mm. The Hook module can hold products weighing up to 3 kg. The system is supplied with 3 Grip band modules and 2 hooks. Modules and rails are easy to disassemble for cleaning or replacement.

# Technical Data

|   |  |
|---|--|
| Item Number   | 10118                                    |
| Holds products between  | 25 - 34 mm                               |
| Material  | Polypropylene<br>TPE Rubber<br>Polyamide |
| Recycling Symbol "5", Polypropylene (PP)  | No                                       |
| Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>             | 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                                      |
| Design Registration No.   | EU 008195606-0001-12, US D977943         |
| Box Quantity  | 5 Pcs.                                   |
| Quantity per Pallet (80 x 120 x 180-200 cm)                                     | 360 Pcs                                  |
| Quantity Per Layer (Pallet)   | 30 Pcs.                                  |
| Length  | 420 mm                                   |
| Width   | 87 mm                                    |
| Height  | 48 mm                                    |
| Net Weight  | 0.288 kg                                 |
| Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))               | 0.023 kg                                 |
| Weight cardboard (Recycling symbol "20" PAP)                                    | 0.05 kg                                  |
| Tare total  | 0.073 kg                                 |
| Gross Weight  | 0.36 kg                                  |
| Cubik metre   | 0.001754 M3                              |
| Recommended sterilisation temperature (Autoclave)                               | 121 °C                                   |
| Max. cleaning temperature (Dishwasher)  | 93 °C                                    |
| Max usage temperature (food contact)  | 40 °C                                    |
| Max usage temperature (non food contact)  | 80 °C                                    |
| Min. usage temperature <sup>3</sup>   | 0 °C                                     |
| Min. pH-value in usage concentration  | 2 pH                                     |
| Max. pH-value in Usage Concentration  | 10.5 pH                                  |
| Gtin-13 Number  | 5705022028685                            |
| GTIN-14 Number (Box quantity)   | 15705028028679                           |
| Customs Tariff No.  | 39241000                                 |

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.