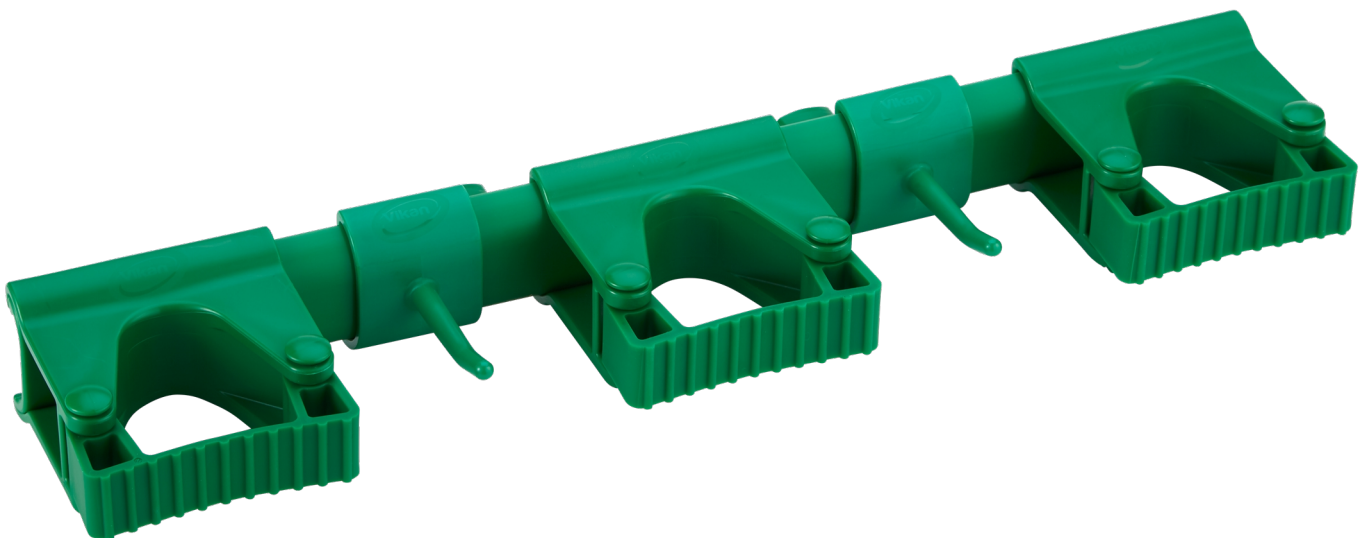


10112

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



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. These 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	10112
Holds products between	25 - 34 mm
Material	Polypropylene TPE Rubber Polyamide
Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	No
Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
FDA compliant raw material (CFR 21)	Yes
Meets the REACH Regulation (EC) No. 1907/2006	Yes
Use of phthalates and bisphenol A	No
Is Halal and Kosher compliant	Yes
Box Quantity	5 Pcs.
Quantity Per Layer (Pallet)	30 Pcs.
Box Length	442 mm
Box Width	257 mm
Box Height	108 mm
Length	420 mm
Width	87 mm
Height	48 mm
Net Weight	0,288 kg
Weight bag	0,023 kg
Weight cardboard	0,0458 kg
Tare total	0,0688 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 (non food contact)	80 °C
Min. usage temperature <sup>3</sup>	-10 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10,5 pH
Recycling Symbol "5", Polypropylene (PP)	No
Gtin-13 Number	5705022028524
GTIN-14 Number (Box quantity)	15705028028518
Customs Tariff No.	39241000
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.

3. Do not store the product below 0° Celsius.