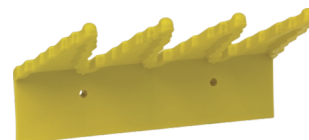


# Wall Bracket

240 mm, Yellow



Item Number: 06156



With a smooth, easy-to-clean surface and ultra-hygienic design, this Wall Bracket is free of holes or crevices that could contain dirt or debris. Store cleaning tools on Wall Brackets to increase their durability.

## General Information

|                   |                           |
|-------------------|---------------------------|
| Colour            | Yellow                    |
| Material          | Polypropylene, TPE Rubber |
| UNSPSC Code       | 47131613                  |
| Country of Origin | Denmark                   |

## Product Dimensions

|                      |         |
|----------------------|---------|
| Product Length/Depth | 240 mm  |
| Product Width        | 170 mm  |
| Product Height       | 60 mm   |
| Net Weight           | 0.23 kg |

## Packaging & Shipping Details

|                                                          |                |
|----------------------------------------------------------|----------------|
| Box Quantity                                             | 1 Pcs.         |
| Quantity Per Layer (Pallet)                              | 19 Pcs.        |
| Quantity per Pallet (80 x 120 x approx.180 cm)           | 513 Pcs.       |
| Box Length/Depth                                         | 255 mm         |
| Box Width                                                | 175 mm         |
| Box Height                                               | 70 mm          |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0.065 kg       |
| Total Tare Weight                                        | 0.065 kg       |
| Gross Weight                                             | 0.3 kg         |
| Cubic metre                                              | 0,002448 M3    |
| GTIN-13 Number                                           | 5705020061561  |
| GTIN-14 Number (Box quantity)                            | 15705028034038 |
| Customs Tariff Number                                    | 39241000       |

## Compliance & Standard Details

|                                                                     |    |
|---------------------------------------------------------------------|----|
| Complies with (EC) 1935/2004 on food contact materials <sup>1</sup> | No |
|---------------------------------------------------------------------|----|

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|                                                                         |     |
|-------------------------------------------------------------------------|-----|
| Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| Complies with UK 2019 No. 704 on food contact materials                 | No  |
| Complies with REACH Regulation (EC) No. 1907/2006                       | Yes |
| Complies with California Proposition 65                                 | Yes |
| Complies with Halal and Kosher                                          | Yes |
| PFAS intentionally added                                                | No  |
| Phthalates intentionally added                                          | No  |
| Bisphenols intentionally added                                          | No  |

## Usage Limits

|                                                   |         |
|---------------------------------------------------|---------|
| Recommended sterilisation temperature (Autoclave) | 100     |
| Max. cleaning temperature (Dishwasher)            | 93 °C   |
| Min. usage temperature <sup>3</sup>               | -20     |
| Min. pH-value in usage concentration              | 2 pH    |
| Max. pH-value in Usage Concentration              | 10.5 pH |

## Sustainability Details

|                                                  |     |
|--------------------------------------------------|-----|
| Multimaterial Plastics Identification Code - "7" | Yes |
|--------------------------------------------------|-----|

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.