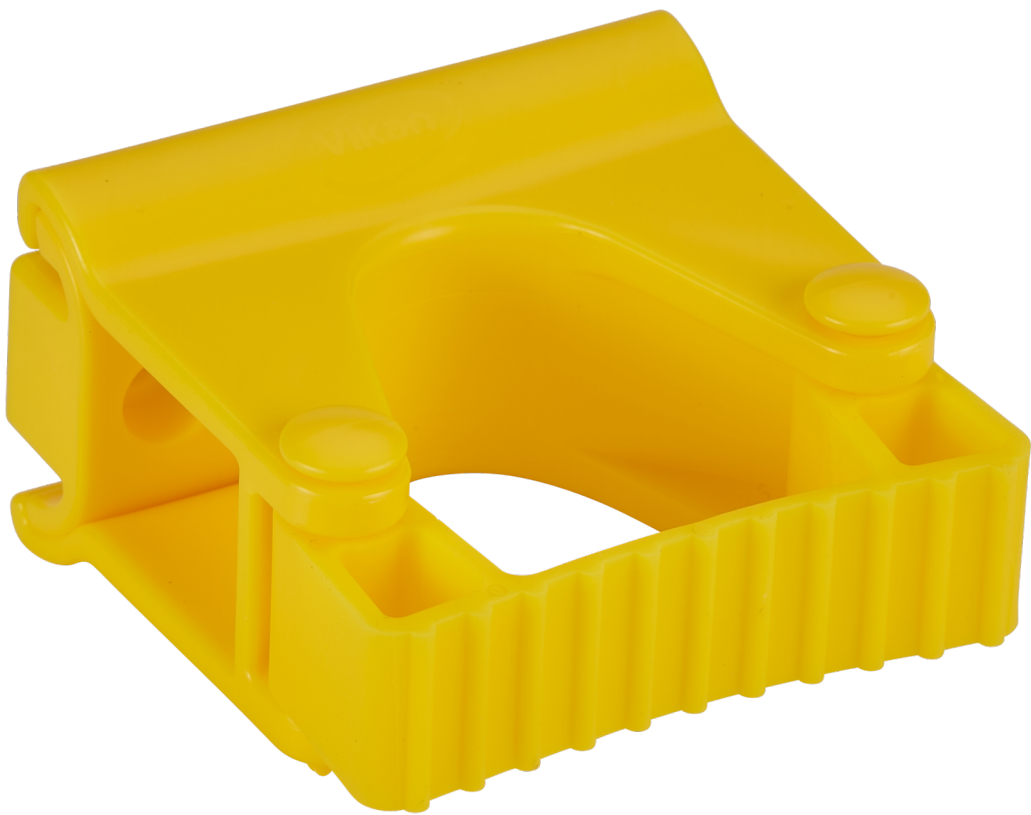


10136

# Hygienic Wall Bracket, Grip Band Module, 82 mm, Yellow



The Grip band module is designed for hanging cleaning tools without a hanging hole. Slide the Grip band module onto the supplied double-base/spacer from the left or right side. The Grip module can hold products with a diameter of 28-33 mm. The Grip band module is easy to disassemble for cleaning or replacement.

# Technical Data

Item Number	10136
Holds products between	25 - 34 mm
Material	Polypropylene TPE Rubber 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)	375 Pcs
Quantity Per Layer (Pallet)	75 Pcs.
Length	82 mm
Width	87 mm
Height	48 mm
Net Weight	0.08201 kg
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))	0.004 kg
Weight cardboard (Recycling symbol "20" PAP)	0.0232 kg
Tare total	0.0272 kg
Gross Weight	0.11 kg
Cubik metre	0.000342 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	5705022029279
GTIN-14 Number (Box quantity)	15705028030214
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.