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



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 $28-33 \mathrm{~mm}$. The Grip band module is easy to disassemble for cleaning or replacement.

## Technical Data

| Item Number | 101377 |
| :---: | :---: |
| Holds products between | 25-34 mm |
| Material | Polypropylene TPE Rubber Polyamide |
| Complies with (EC) 1935/2004 on food contact materials ${ }^{1}$ | 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 |
| Box Quantity | 5 Pcs. |
| Quantity per Pallet (80 x $120 \times 200 \mathrm{~cm}$ ) | 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 | 0.0232 kg |
| Tare total | 0.0272 kg |
| Gross Weight | 0.11 kg |
| Cubik metre | 0.000342 M 3 |
| Recommended sterilisation temperature (Autoclave) | $121{ }^{\circ} \mathrm{C}$ |
| Max. cleaning temperature (Dishwasher) | $93{ }^{\circ} \mathrm{C}$ |
| Max usage temperature (food contact) | $40{ }^{\circ} \mathrm{C}$ |
| Max usage temperature (non food contact) | $80{ }^{\circ} \mathrm{C}$ |
| Min. usage temperature ${ }^{3}$ | $0{ }^{\circ} \mathrm{C}$ |
| 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 | 5705022029347 |
| GTIN-14 Number (Box quantity) | 15705028029331 |
| 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
2. Do not store the product below $0^{\circ}$ Celsius.
