

# Hygienic Hi-Flex Wall Bracket System

16.5", Yellow



Item Number: 10116



This hygienic, modular wall bracket provides a flexible solution for storing your cleaning tools and utensils in any area of your site. The rail easily attaches to the four 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 ensure that the modules cannot slide from side to side. From one to 10 hanging modules can be placed on the rail (up to five grip band modules or up to 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 comes with three grip band modules and two hooks. Modules and rails are easy to disassemble for cleaning or replacement.

## General Information

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

## Product Dimensions

|                      |            |
|----------------------|------------|
| Product Length/Depth | 16.5 "     |
| Product Width        | 3.4 "      |
| Product Height       | 1.9 "      |
| Net Weight           | 0.6349 lbs |

## Packaging & Shipping Details

|  |                |
|--|----------------|
| Box Quantity   | 5 Pcs.         |
| Quantity per Pallet (80 x 120 x approx.180 cm)           | 360 Pcs.       |
| Quantity Per Layer (Pallet)                              | 30 Pcs.        |
| Box Length/Depth   | 17.4 "         |
| Box Width  | 10.1 "         |
| Box Height   | 4.3 "          |
| Plastic Packaging (Recycling Symbol "4") LDPE per Pcs.   | 0.05 lbs       |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0.11 lbs       |
| Total Tare Weight  | 0.16 lbs       |
| Gross Weight   | 0.7959 lbs     |
| Cubic Feet   | 0.062 ft3      |
| GTIN-13 Number   | 5705022028586  |
| GTIN-14 Number (Box quantity)                            | 15705028028570 |
| Customs Tariff Number                                    | 39241000       |



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## Compliance & Standard Details

|   |     |
|---|-----|
| Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>     | Yes |
| Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| Complies with FDA Regulation CFR 21 <sup>1</sup>                        | Yes |
| Complies with UK 2019 No. 704 on food contact materials                 | Yes |
| Meets the REACH Regulation (EC) No. 1907/2006                           | Yes |
| Complies with California Proposition 65                                 | Yes |
| Complies with Halal and Kosher  | Yes |
| PFAS intentionally added  | No  |

## Technical Data

|                        |         |
|------------------------|---------|
| Holds products between | 25 - 35 |
|------------------------|---------|

## Usage Limits

|   |          |
|---|----------|
| Recommended sterilisation temperature (Autoclave) | 249.8 °F |
| Max. cleaning temperature (Dishwasher)            | 199.4 °F |
| Max usage temperature (food contact)              | 104 °F   |
| Max usage temperature (non food contact)          | 176 °F   |
| Min. usage temperature                            | 32 °F    |
| Min. pH-value in usage concentration              | 2 pH     |
| Max. pH-value in Usage Concentration              | 10.5 pH  |

## Design & Patent Registration Details

|                         |                               |
|-------------------------|-------------------------------|
| Design Registration No. | EU 008195606-0012, US D989610 |
|-------------------------|-------------------------------|

## Sustainability Details

|  |     |
|--|-----|
| Recycling Symbol "7", Miscellaneous Plastics | Yes |
|--|-----|

New equipment should be cleaned, disinfected, sterilized, 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 32 °Fahrenheit.

