

101377

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 25-35 mm. The Grip band module is easy to disassemble for cleaning or replacement.

Technical Data

Item Number	101377
Holds products between	25 - 35 mm
Material	Polypropylene TPE Rubber Polyamide
Recycling Symbol "5", Polypropylene (PP)	No
Recycling Symbol "7", Miscellaneous Plastics	Yes
Complies with (EC) 1935/2004 on food contact materials ¹	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation CFR 21 ¹	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
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
Design Registration No.	EU 008195606-0006, US D977943
Box Quantity	5 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	375 Pcs
Quantity Per Layer (Pallet)	75 Pcs.
Box Length/Depth	258 mm
Box Width	230 mm
Box Height	85 mm
Product Length/Depth	82 mm
Product Width	87 mm
Product Height	48 mm
Net Weight	0.082 kg
Plastic Packaging (Recycling Symbol "4")	0.004 kg
Cardboard Packaging (Recycling symbol "20" PAP)	0.0232 kg
Total Tare Weight	0.0272 kg
Gross Weight	0.11 kg
Cubic 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 ³	0 °C
Min. pH-value in usage concentration	2 pH

Max. pH-value in Usage Concentration	10.5 pH
GTIN-13 Number	5705022029347
GTIN-14 Number (Box quantity)	15705028029331
Customs Tariff Number	39241000
UNSPSC Code	47131613
Country of Origin ISO Code	DK
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.

1. See Declaration of Compliance for further details on food contact
3. Do not store the product below 0° Celsius.