

0616

Wall Bracket for 1 product,  
85 mm,



Stainless steel wall bracket has an ultra hygienic design. To ensure easy cleaning it is mounted with a distance to the wall making it possible to clean between the wall bracket and the wall. Storing cleaning tools on wall brackets increases the durability of the tools.

# Technical Data

|  |                 |
|--|-----------------|
| <b>Item Number</b>   | 0616            |
| <b>Material</b>  | Stainless Steel |
| <b>Suitable for Food Contact (EU 1935/2004), <sup>1</sup></b>                          | No              |
| <b>Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice</b> | Yes             |
| <b>FDA compliant raw material (CFR 21)</b>   | Yes             |
| <b>Use of Phthalates (e.g. Bisphenol A)</b>  | No              |
| <b>Is Halal compliant</b>  | Yes             |
| <b>Box Quantity</b>  | 1 Pcs.          |
| <b>Quantity per Pallet (80 x 120 x 200 cm)</b>   | 3072 Pcs.       |
| <b>Quantity Per Layer (Pallet)</b>   | 288 Pcs.        |
| <b>Box Length</b>  | 85 mm           |
| <b>Box Width</b>   | 65 mm           |
| <b>Box Height</b>  | 55 mm           |
| <b>Length</b>  | 85 mm           |
| <b>Width</b>   | 65 mm           |
| <b>Height</b>  | 55 mm           |
| <b>Gross Weight</b>  | 0,112 kg        |
| <b>Net Weight</b>  | 0,102 kg        |
| <b>Cubik metre</b>   | 0,0003 M3       |
| <b>Recommended sterilisation temperature (Autoclave)</b>                               | 121 °C          |
| <b>Max. cleaning temperature (Dishwasher)</b>  | 93 °C           |
| <b>Min. pH-value in usage concentration</b>  | 2 pH            |
| <b>Max. pH-value in Usage Concentration</b>  | 10,5 pH         |
| <b>GTIN-13 Number</b>  | 5705020006166   |
| <b>GTIN-14 Number (Box quantity)</b>   | 15705020006163  |
| <b>Commodity Code</b>  | 83025000        |
| <b>Country of origin</b>   | China           |

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.