

10124

Hygienic Wall Bracket, Single Hook Module, 41 mm, Red



The single hook module is designed for hanging cleaning tools with a hanging hole. The hook is slid onto the supplied single-base/spacer from the left or right side. The single hook module can hold products weighing up to 3 kg. The hook is easy to disassemble for cleaning or replacement.

Technical Data

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| Item Number | 10124 |
| Holds products between | 25 - 34 mm |
| Material | Polypropylene 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 x 200 cm) | 600 Pcs |
| Quantity Per Layer (Pallet) | 120 Pcs. |
| Box Length | 282 mm |
| Box Width | 124 mm |
| Box Height | 78 mm |
| Length | 41 mm |
| Width | 78 mm |
| Height | 48 mm |
| Net Weight | 0,0253 kg |
| Weight bag | 0,002 kg |
| Weight cardboard | 0,0134 kg |
| Tare total | 0,0154 kg |
| Gross Weight | 0,04 kg |
| Cubik metre | 0,000154 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 |
| Recycling Symbol "5", Polypropylene (PP) | No |
| Gtin-13 Number | 5705022028968 |

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| GTIN-14 Number (Box quantity) | 15705028028952 |
| Customs Tariff No. | 39241000 |
| 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.