

10142

# Hygienic Wall Bracket, Double Hook Module, 82 mm, Green



The double hook module is designed for hanging 1-2 cleaning tools with a hanging hole, or products with a D- or T-shaped handle. The hooks is slid onto the supplied double-base/spacer from left and right side. The hook module can hold products weighing up to 3 kg.

The hooks is easy to disassemble for cleaning or replacement.

# Technical Data

Item Number	10142
Holds products between	25 - 34 mm
Material	Polypropylene Polyamide
Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	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	82 mm
Width	78 mm
Height	48 mm
Net Weight	0,0535 kg
Weight bag	0,002 kg
Weight cardboard	0,0134 kg
Tare total	0,0154 kg
Gross Weight	0,07 kg
Cubik metre	0,000307 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 <sup>3</sup>	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	5705022029521

<b>GTIN-14 Number (Box quantity)</b>	15705028029515
<b>Customs Tariff No.</b>	39241000
<b>Country of origin</b>	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.