

10125

# Hygienic Wall Bracket, Single Hook Module, 41 mm, White



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

Item Number	10125
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	41 mm
Width	78 mm
Height	48 mm
Net Weight	0.0253 kg
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))	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 <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	5705022028982

<b>GTIN-14 Number (Box quantity)</b>	15705028028976
<b>Customs Tariff No.</b>	39241000
<b>Country of origin</b>	DK

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.