

10123

# Hygienic Wall Bracket, Single Hook Module, 1.6", Blue



The single hook module is designed for storing cleaning tools that have 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 system is easy to disassemble for cleaning or replacement.

# Technical Data

Item Number	10123
Holds products between	25 - 34 mm
Material	Polypropylene Polyamide
Recycling Symbol "7", Miscellaneous Plastics	Yes
Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulationl CFR 21 <sup>1</sup>	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Meets the REACH Regulation (EC) No. 1907/2006	Yes
Complies with California Proposition 65	Yes
Complies with Halal and Kosher	Yes
PFAS, Phthalates and BPA intentionally added	No
Design Registration No.	EU 008195606-0005, US D976676
Box Quantity	5 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	600 Pcs.
Quantity Per Layer (Pallet)	120 Pcs.
Box Length/Depth	11.1 "
Box Width	4.9 "
Box Height	3.1 "
Product Length/Depth	1.6 "
Product Width	3.1 "
Product Height	1.9 "
Net Weight	0.0558 lbs
Weight bag (Recycling Symbol "4") LDPE	0 lbs
Weight cardboard (Recycling symbol "20" PAP)	0.03 lbs
Total Tare Weight	0.03 lbs
Gross Weight	0.0897 lbs
Cubic Feet	0.0054 ft3
Recommended sterilisation temperature (Autoclave)	249.8 °F
Max. cleaning temperature (Dishwasher)	199.4 °F
Max usage temperature (food contact)	104 °F
Max usage temperature (non food contact)	176 °F
Min. usage temperature	32 °F
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH

<b>GTIN-13 Number</b>	5705022028944
<b>GTIN-14 Number (Box quantity)</b>	15705028028938
<b>Customs Tariff Number</b>	39241000
<b>Country of Origin ISO Code</b>	DK
<b>Country of Origin</b>	Denmark

New equipment should be cleaned, disinfected, sterilized, 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 32 °Fahrenheit.