101266

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

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	101266
Holds products between	25 - 34 mm
Material	Polypropylene Polyamide
Recycling Symbol "7", Miscellaneous Plastics	Yes
Complies with (EC) 1935/2004 on food contact materials[1]	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulationl CFR 21[1]	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Complies with 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 180-200 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 (Recycling symbol "20" PAP)	0.0134 kg
Tare total	0.0154 kg
Gross Weight	0.04 kg
Cubic 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
Gtin-13 Number	5705022029026
GTIN-14 Number (Box quantity)	15705028029010
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.