101466

Hygienic Wall Bracket, Double Hook Module, 82 mm, Brown







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  | 101466                           |
|--|----------------------------------|
| Holds products between   | 25 - 34 mm                       |
| Material   | Polypropylene<br>Polyamide       |
| Product Recycling Symbol "5", Polypropylene (PP)                           | No                               |
| Product 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<br>Manufacturing Practice | Yes                              |
| Complies with FDA RegulationI CFR 21 <sup>1</sup>                          | 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 008195606-0006,<br>US D977943 |
| Box Quantity   | 10 Pcs.                          |
| Quantity per Pallet (80 x 120 x approx.180 cm)                             | 3000 Pcs.                        |
| Quantity Per Layer (Pallet)  | 150 Pcs.                         |
| Box Length/Depth   | 282 mm                           |
| Box Width  | 124 mm                           |
| Box Height   | 78 mm                            |
| Product Length/Depth   | 82 mm                            |
| Product Width  | 78 mm                            |
| Product Height   | 48 mm                            |
| Net Weight   | 0.0535 kg                        |
| Weight bag (Recycling Symbol "4")  | 0.002 kg                         |
| Weight cardboard (Recycling symbol "20" PAP)                               | 0.0134 kg                        |
| Total Tare Weight  | 0.0154 kg                        |
| Gross Weight   | 0.07 kg                          |
| Cubic 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        |
|--------------------------------------|----------------|
| GTIN-13 Number                       | 5705022029620  |
| GTIN-14 Number (Box quantity)        | 15705028029614 |
| Customs Tariff Number                | 39241000       |
| Country of Origin ISO Code           | DK             |
| 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.