

10143

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



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 are 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 are easy to disassemble for cleaning or replacement.

Technical Data

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|---|----------------------------------|
| Item Number | 10143 |
| Holds products between | 25 - 34 mm |
| Material | Polypropylene Polyamide |
| Recycling Symbol "5", Polypropylene (PP) | No |
| 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 Regulation I CFR 21 | Yes |
| Complies with UK 2019 No. 704 on food contact materials | Yes |
| Complies with REACH Regulation (EC) No. 1907/2006 | Yes |
| Complies with Halal and Kosher | Yes |
| Phthalates and bisphenol A intentionally added | No |
| Design Registration No. | EU 008195606-0006, US D977943 |
| Box Quantity | 10 Pcs. |
| Quantity per Pallet (80 x 120 x 180-200 cm) | 600 Pcs |
| Quantity Per Layer (Pallet) | 120 Pcs. |
| Length | 82 mm |
| Width | 78 mm |
| Height | 48 mm |
| Net Weight | 0.0535 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 | 0.07 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 ³ | 0 °C |
| Min. pH-value in usage concentration | 2 pH |
| Max. pH-value in Usage Concentration | 10.5 pH |
| Gtin-13 Number | 5705022029545 |
| GTIN-14 Number (Box quantity) | 15705028029539 |
| Customs Tariff No. | 39241000 |

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.