

10127

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



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

<b>Item Number</b>	10127
<b>Holds products between</b>	25 - 34 mm
<b>Material</b>	Polypropylene Polyamide
<b>Recycling Symbol "5", Polypropylene (PP)</b>	No
<b>Complies with (EC) 1935/2004 on food contact materials<sup>1</sup></b>	Yes
<b>Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice</b>	Yes
<b>FDA-compliant raw material (CFR 21)</b>	Yes
<b>Complies with UK 2019 No. 704 on food contact materials</b>	Yes
<b>Meets the REACH Regulation (EC) No. 1907/2006</b>	Yes
<b>Use of phthalates and bisphenol A</b>	No
<b>Is Halal and Kosher compliant</b>	Yes
<b>Design Registration No.</b>	EU 008195606-0001-12, US D977943
<b>Box Quantity</b>	5 Pcs.
<b>Quantity per Pallet (80 x 120 x 180-200 cm)</b>	600 Pcs.
<b>Quantity Per Layer (Pallet)</b>	120 Pcs.
<b>Length</b>	1.6 "
<b>Width</b>	3.1 "
<b>Height</b>	1.9 "
<b>Net Weight</b>	0.0558 lbs
<b>Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE)</b>	0 lbs
<b>Weight cardboard (Recycling symbol "20" PAP)</b>	0.03 lbs
<b>Tare Total</b>	0.03 lbs
<b>Gross Weight</b>	0.0897 lbs
<b>Cubic Feet</b>	0.0054 ft3
<b>Recommended sterilisation temperature (Autoclave)</b>	249.8 °F
<b>Max. cleaning temperature (Dishwasher)</b>	199.4 °F
<b>Max usage temperature (food contact)</b>	104 °F
<b>Max usage temperature (non food contact)</b>	176 °F
<b>Min. usage temperature</b>	32 °F
<b>Min. pH-value in usage concentration</b>	2 pH
<b>Max. pH-value in Usage Concentration</b>	10.5 pH
<b>GTIN-13 Number</b>	5705022029040
<b>GTIN-14 Number (Box quantity)</b>	15705028029034
<b>Customs Tariff No.</b>	39241000

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.