

10144

Hygienic Wall Bracket, Double Hook Module, 3.2", Red



The double hook module is designed for hanging 1-2 cleaning tools that have a hanging hole, or products with a D- or T-shaped handle. The hooks are slid onto the supplied double-base/spacer from the left or right side. The hook module can hold products weighing up to 3 kg. The hook module is easy to disassemble for cleaning or replacement.

Technical Data

Item Number	10144
Holds products between	25 - 35
Material	Polypropylene Polyamide
Recycling Symbol "5", Polypropylene (PP)	No
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 Regulation CFR 21 ¹	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 intentionally added	No
Design Registration No.	EU 008195606-0006, US D977943
Box Quantity	10 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	1400 Pcs.
Quantity Per Layer (Pallet)	150 Pcs.
Box Length/Depth	11.2 "
Box Width	7.3 "
Box Height	6.5 "
Product Length/Depth	3.2 "
Product Width	3.1 "
Product Height	1.9 "
Net Weight	0.1168 lbs
Plastic Packaging (Recycling Symbol "4") LDPE	0 lbs
Cardboard Packaging (Recycling symbol "20" PAP)	0.03 lbs
Total Tare Weight	0.03 lbs
Gross Weight	0.1499 lbs
Cubic Feet	0.0108 ft ³
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
GTIN-13 Number	5705022029569
GTIN-14 Number (Box quantity)	15705028029553
Customs Tariff Number	39241000
Country of Origin ISO Code	DK
Country of Origin	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.