

10146

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



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	10146
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
Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
FDA-compliant raw material (CFR 21)	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Meets the REACH Regulation (EC) No. 1907/2006	Yes
Use of phthalates and bisphenol A	No
Is Halal and Kosher compliant	Yes
Design Registration No.	EU 008195606-0001-12, 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	3.2 "
Width	3.1 "
Height	1.9 "
Net Weight	0.1179 lbs
Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE))	0 lbs
Weight cardboard (Recycling symbol "20" PAP)	0.03 lbs
Tare Total	0.03 lbs
Gross Weight	0.1519 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	5705022029606
GTIN-14 Number (Box quantity)	15705028029591
Customs Tariff No.	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.