

# Transport Storage Tub

46.5", White



Item Number: 69115



Remco tubs and tub accessories offer a combination of durability and versatility. Manufactured from high-density polyethylene, they can be used for transporting, freezing and storing. Tubs are available as stand-alone items or with low steel undercarriages. These tubs meet all USDA specifications and are commonly used for meat, seafood, poultry, commercial fishing, confectionery, bakery, and grain applications.

## General Information

|                   |                     |
|-------------------|---------------------|
| Color             | White               |
| Material          | Polyethylene (HDPE) |
| Country of Origin | United States       |

## Product Dimensions

|                      |                 |
|----------------------|-----------------|
| Product Length/Depth | 46.5 "          |
| Product Width        | 26 "            |
| Product Height       | 16.2 "          |
| Net Weight           | 20.5026 lbs     |
| Content              | 8960.7 Fl oz    |
| Content Gallon       | 69.92 Gallon(s) |

## Packaging & Shipping Details

|                                                |               |
|------------------------------------------------|---------------|
| Box Quantity                                   | 1 Pcs.        |
| Quantity per Pallet (80 x 120 x approx.180 cm) | 0 Pcs.        |
| Quantity Per Layer (Pallet)                    | 0 Pcs.        |
| Box Length/Depth                               | 0 "           |
| Box Width                                      | 0 "           |
| Box Height                                     | 0 "           |
| Gross Weight                                   | 20.5026 lbs   |
| Cubic Feet                                     | 11.3476 ft3   |
| GTIN-13 Number                                 | 0812904020448 |
| Customs Tariff Number                          | 39231090      |

## Compliance & Standard Details

|                                                  |     |
|--------------------------------------------------|-----|
| Complies with FDA Regulation CFR 21 <sup>1</sup> | Yes |
| Complies with California Proposition 65          | Yes |



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Complies with Halal and Kosher

Yes

## Usage Limits

|                                                          |          |
|----------------------------------------------------------|----------|
| <b>Recommended sterilisation temperature (Autoclave)</b> | 249.8 °F |
| <b>Max. cleaning temperature (Dishwasher)</b>            | 199.4 °F |

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.

