

56864

Hygiene Bucket, 12 Litre, Red



This award-winning bucket is ideal for transporting cleaning chemicals and both hot and cold ingredients. It has a drip-free spout, a hand grip that is raised from the base, and a sturdy stainless steel handle. It is also calibrated for a variety of measuring units. The flat side prevents spillage and the bucket has its own wall bracket, 16200, for storage.

Technical Data

Item Number	56864
Content	12 Litre
Material	Polypropylene Stainless Steel (AISI 304)
Product Recycling Symbol "5", Polypropylene (PP)	Yes
Complies with (EC) 1935/2004 on food contact materials¹	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation CFR 21¹	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Complies with 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 000427117-1-3, GB9004271170001-003
Box Quantity	6 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	90 Pcs.
Quantity Per Layer (Pallet)	18 Pcs.
Box Length/Depth	740 mm
Box Width	340 mm
Box Height	320 mm
Product Length/Depth	320 mm
Product Width	300 mm
Product Height	320 mm
Net Weight	1 kg
Cardboard Packaging (Recycling symbol "20" PAP)	0.09 kg
Total Tare Weight	0.09 kg
Gross Weight	1.09 kg
Cubic metre	0.03072 M3
Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	93 °C
Max. usage temperature (food contact)	100 °C
Max usage temperature (non food contact)	100 °C
Min. usage temperature³	-20 °C
Max. drying temperature	120 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH

GTIN-13 Number	5705020568640
GTIN-14 Number (Box quantity)	15705020568647
Customs Tariff Number	39239000
UNSPSC Code	47121804
Country of Origin ISO Code	DK
Country of Origin	Denmark

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.