

56865

Hygiene Bucket, 3.17 Gallon (s), White



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	56865
Content Gallon	3.17 Gallon(s)
Material	Polypropylene Stainless Steel (AISI 304)
Recycling Symbol "5", Polypropylene (PP)	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 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	29.1 "
Box Width	13.4 "
Box Height	12.6 "
Product Length/Depth	12.6 "
Product Width	11.8 "
Product Height	12.6 "
Net Weight	2.2046 lbs
Weight cardboard (Recycling symbol "20" PAP)	0.2 lbs
Total Tare Weight	0.2 lbs
Gross Weight	2.403 lbs
Cubic Feet	1.0855 ft3
Recommended sterilisation temperature (Autoclave)	249.8 °F
Max. cleaning temperature (Dishwasher)	199.4 °F
Max usage temperature (food contact)	212 °F
Max usage temperature (non food contact)	212 °F
Min. usage temperature	-4 °F
Max. drying temperature	248 °F
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH

GTIN-13 Number	5705020568657
GTIN-14 Number (Box quantity)	15705020568654
Customs Tariff Number	39239000
UNSPSC Code	47121804
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.