

Lid for Bucket 5686x

3.17 Gallon(s), Lime



Item Number: 568777



Lid for Vikan Hygiene Bucket 5686x. The bucket lid is useful for preventing spillage and uses a clip system to lightly secure the lid.

General Information

Color	Lime
Material	Polypropylene
Country of Origin	Denmark

Product Dimensions

Product Length/Depth	14.4 "
Product Width	12.2 "
Product Height	1.6 "
Net Weight	0.2646 lbs

Packaging & Shipping Details

Box Quantity	6 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	396 Pcs.
Quantity Per Layer (Pallet)	36 Pcs.
Box Length/Depth	13.8 "
Box Width	12.8 "
Box Height	5.7 "
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.11 lbs
Total Tare Weight	0.11 lbs
Gross Weight	0.3748 lbs
Cubic Feet	0.1599 ft3
GTIN-13 Number	5705022014404
GTIN-14 Number (Box quantity)	15705028014436
Customs Tariff Number	39235090

Compliance & Standard Details

Complies with (EC) 1935/2004 on food contact materials ¹	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes



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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

Usage Limits

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

Design & Patent Registration Details

Design Registration No.	EU 000427117-1-3, GB9004271170001-003
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Sustainability Details

The product can be recycled as polypropylene (PP) – "5"	Yes
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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.

