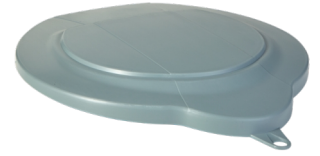


# Lid for Bucket 5688

1.58 Gallon(s), Gray



Item Number: 568988



Lid for Vikan Hygiene Bucket 5688x. The lid prevents foreign objects from falling into the bucket when used for storage. The rim in the middle of the lid makes buckets stackable.

## General Information

Color	Gray
Material	Polypropylene
Country of Origin	Denmark

## Product Dimensions

Product Length/Depth	11.6 "
Product Width	9.8 "
Product Height	0.8 "
Net Weight	0.2601 lbs

## Packaging & Shipping Details

Box Quantity	5 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	920 Pcs.
Quantity Per Layer (Pallet)	40 Pcs.
Box Length/Depth	11.4 "
Box Width	10.6 "
Box Height	3 "
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.12 lbs
Total Tare Weight	0.12 lbs
Gross Weight	0.3792 lbs
Cubic Feet	0.0521 ft <sup>3</sup>
GTIN-13 Number	5705022014558
GTIN-14 Number (Box quantity)	15705028014566
Customs Tariff Number	39235090

## Compliance & Standard Details

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



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Complies with FDA Regulation CFR 21 <sup>1</sup>	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 002364190-1-8, GB 90023641900001-8
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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.

