

# Lid for Bucket 5692

5.28 Gallon(s), Red



Item Number: 56934



Lid for bucket 5692x. Useful for preventing spills and contamination. Features a special stacking rim.

## General Information

Color	Red
Material	Polypropylene
Country of Origin	Denmark

## Product Dimensions

Product Length/Depth	16.9 "
Product Width	14.8 "
Product Height	1.6 "
Net Weight	0.8818 lbs

## Packaging & Shipping Details

Box Quantity	5 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	560 Pcs.
Quantity Per Layer (Pallet)	30 Pcs.
Box Length/Depth	15.2 "
Box Width	15.2 "
Box Height	4.7 "
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.15 lbs
Total Tare Weight	0.15 lbs
Gross Weight	1.0362 lbs
Cubic Feet	0.2279 ft3
GTIN-13 Number	5705020569340
GTIN-14 Number (Box quantity)	15705020569347
Customs Tariff Number	39241000

## 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

## 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.

