

# Lid f/Bucket 5692

20 Litre, Yellow



Item Number: 56936



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

## General Information

Colour	Yellow
Material	Polypropylene
Country of Origin ISO Code	DK
Country of Origin	Denmark

## Product Dimensions

Product Length/Depth	430 mm
Product Width	375 mm
Product Height	40 mm
Net Weight	0.4 kg

## 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	385 mm
Box Width	385 mm
Box Height	120 mm
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.07 kg
Total Tare Weight	0.07 kg
Gross Weight	0.47 kg
Cubic metre	0.00645 M3
GTIN-13 Number	5705020569364
GTIN-14 Number (Box quantity)	15705020569361
Customs Tariff Number	39241000

## Compliance & Standard Details

Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	Yes
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Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation CFR 21 <sup>1</sup>	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

## Usage Limits

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 temperature <sup>3</sup>	-20 °C
Max. drying temperature	120 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH

## Sustainability Details

Recycling Symbol "5", Polypropylene (PP)	Yes
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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.

