

56942

Bucket, Metal Detectable, 12 Litre, Green



This metal detectable bucket is ideal for transporting hot and cold food stuffs and 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.

It is made from metal-detectable material, which can be tested with Vikan test kit, product no. 11113 prior to use.

Technical Data

Item Number	56942
Content	12 Litre
Material	Polypropylene Metal & X-Ray detectable additive
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
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
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	740 mm
Box Width	340 mm
Box Height	320 mm
Product Length/Depth	320 mm
Product Width	300 mm
Product Height	320 mm
Net Weight	1.115 kg
Cardboard Packaging (Recycling symbol "20" PAP)	0.09 kg
Total Tare Weight	0.09 kg
Gross Weight	1.21 kg
Cubic metre	0.03072 M3
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 ³	-20 °C
Max. drying temperature	120 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH
Metal Detectable	Yes
GTIN-13 Number	5705022032491

GTIN-14 Number (Box quantity)	15705028032508
Customs Tariff Number	39239000
UNSPSC Code	47121804
Country of Origin ISO Code	DK
Country of Origin	Denmark

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.