

Item number: 56864

Bucket, 12 Litre(s), Red



This award winning bucket is ideal for transporting cleaning chemicals as well as hot or cold ingredients. It has a drip-free spout, hand grip that is raised from the base, sturdy stainless steel handle and is calibrated for a variety of measuring units. The flat side prevents spillage and it has its own wall bracket, 16200 for storage. The flat side prevents spillage and it has its own wall bracket for storage.

Technical data

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|---|--------------------------------|
| Item number | 56864 |
| Suitable for Food Contact (EU 1935/2004), DoC * | Yes |
| Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| FDA compliant raw material (CFR 21) | Yes |
| Use of Phthalates (e.g. Bisphenol A) | No |
| Gtin-13 Number | 5705020568640 |
| GTIN-14 Number (Box quantity) | 15705020568647 |
| Commodity Code | 39233090 |
| Volume | 12 Litre(s) |
| Colour | Red |
| Material | Polypropylene, Stainless Steel |
| Box Quantity | 6 Pcs. |
| Quantity per Pallet (80 x 120 x 200 cm) | 75 Pcs |
| Box Length | 740 mm |
| Box Width | 340 mm |
| Box Height | 320 mm |
| Length | 325 mm |
| Width | 330 mm |
| Height | 330 mm |
| Gross Weight | 1.09 kg |
| Net Weight | 1 kg |
| Cubik metre | 0.035393 M3 |
| Max cleaning temperature (Autoclave) | 121 °Celsius |
| Max. cleaning temperature (Dishwasher) | 93 °Celsius |
| Max. usage temperature (for food contact) | 100 °Celsius |
| Max. Food Contact time | 15 Minutes |
| Alternative usage temperature (for food contact) | 70 °Celsius |
| Alternative food contact time | 2 Hour(s) |
| Max usage temperature (non food contact) | 100 °Celsius |
| Min. usage temperature | -20 °Celsius |
| Max. drying temperature | 120 °Celsius |
| Min. pH-value in usage concentration | 2 |
| Max. pH-value in Usage Concentration | 10.5 |

* See Declaration of Compliance for further details on food contact

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.