Lid for Bucket 5686, 3.17 Gallon(s), Purple







Lid for Vikan Hygiene Bucket 5686x. The bucket lid is useful for preventing spillage and uses a clip system to lightly secure the lid.

Technical Data

| Item Number | 56878 |
|---|--|
| Material | Polypropylene |
| Recycling Symbol "5", Polypropylene (PP) | Yes |
| 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 RegulationI CFR 21 ¹ | 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, Phthalates and BPA intentionally added | No |
| Design Registration No. | EU 000427117-1-3, GB9004271170001-003 |
| Box Quantity | 6 Pcs. |
| Quantity per Pallet (80 x 120 x approx.180 cm) | 396 Pcs. |
| Quantity Per Layer (Pallet) | 36 Pcs. |
| Box Length/Depth | 13.8 " |
| Box Width | 12.8 " |
| Box Height | 5.7 " |
| Product Length/Depth | 14.4 " |
| Product Width | 12.2 " |
| Product Height | 1.6 " |
| Net Weight | 0.2646 lbs |
| Weight cardboard (Recycling symbol "20" PAP) | 0.11 lbs |
| Total Tare Weight | 0.11 lbs |
| Gross Weight | 0.3748 lbs |
| Cubic Feet | 0.1599 ft3 |
| 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 |
| GTIN-13 Number | 5705020568787 |
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| GTIN-14 Number (Box quantity) | 15705020568784 |
|-------------------------------|----------------|
| Customs Tariff Number | 39241000 |
| Country of Origin ISO Code | DK |
| Country of Origin | Denmark |
| Content Gallon | 3.17 Gallon(s) |

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.