

56925

# Hygiene Bucket, 5.28 Gallon (s), White



An ideal station for mixing ingredients that are stored in 20L or smaller Vikan buckets. Perfect for solid or liquid ingredients, this station is large enough to meet all your mixing needs, yet small enough to lift and transport. A bottom handle and a rounded rim and lip also allow for ergonomic, no-spill lifting and pouring. Interior contains durable beveled measurements.

# Technical Data

Item Number	56925
Content Gallon	5.28 Gallon(s)
Material	Polypropylene Stainless Steel (AISI 304)
Recycling Symbol "5", Polypropylene (PP)	Yes
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
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
Design Registration No.	EU 002914119-1-3, US Design D916411, GB 900029141190001-3
Box Quantity	5 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	40 Pcs.
Quantity Per Layer (Pallet)	10 Pcs.
Box Length/Depth	31.5 "
Box Width	17.9 "
Box Height	16.3 "
Product Length/Depth	18.5 "
Product Width	18.5 "
Product Height	15 "
Net Weight	3.8801 lbs
Weight cardboard (Recycling symbol "20" PAP)	0.46 lbs
Total Tare Weight	0.46 lbs
Gross Weight	4.343 lbs
Cubic Feet	2.9661 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

<b>Max. pH-value in Usage Concentration</b>	10.5 pH
<b>GTIN-13 Number</b>	5705020569258
<b>GTIN-14 Number (Box quantity)</b>	15705020569255
<b>Customs Tariff Number</b>	39239000
<b>UNSPSC Code</b>	47121804
<b>Country of Origin ISO Code</b>	DK
<b>Country of Origin</b>	Denmark

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.