

# Bucket, Metal Detectable

12 Litre, Green



**Item Number: 56942**

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.

## General Information

<b>Colour</b>	Green
<b>Material</b>	Polypropylene, Metal & X-Ray detectable additive
<b>Metal Detectable</b>	Yes
<b>UNSPSC Code</b>	47121804
<b>Country of Origin</b>	Denmark

## Product Dimensions

<b>Content</b>	12 Litre
<b>Product Length/Depth</b>	320 mm
<b>Product Width</b>	300 mm
<b>Product Height</b>	320 mm
<b>Net Weight</b>	1.115 kg

## Packaging & Shipping Details

<b>Box Quantity</b>	6 Pcs.
<b>Quantity per Pallet (80 x 120 x approx.180 cm)</b>	90 Pcs.
<b>Quantity Per Layer (Pallet)</b>	18 Pcs.
<b>Box Length/Depth</b>	740 mm
<b>Box Width</b>	340 mm
<b>Box Height</b>	320 mm
<b>Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.</b>	0.09 kg
<b>Total Tare Weight</b>	0.09 kg
<b>Gross Weight</b>	1.21 kg
<b>Cubic metre</b>	0.03072 M3
<b>GTIN-13 Number</b>	5705022032491
<b>GTIN-14 Number (Box quantity)</b>	15705028032508
<b>Customs Tariff Number</b>	39239000

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## Compliance & Standard Details

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
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

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.

