

Bucket, Metal Detectable

12 Litre, White



Item Number: 56945

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

Colour	White
Material	Polypropylene, Metal & X-Ray detectable additive
Metal Detectable	Yes
UNSPSC Code	47121804
Country of Origin	Denmark

Product Dimensions

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

Packaging & Shipping Details

Box Quantity	6 Pcs.
Quantity Per Layer (Pallet)	18 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	90 Pcs.
Box Length/Depth	740 mm
Box Width	340 mm
Box Height	320 mm
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.09 kg
Total Tare Weight	0.09 kg
Gross Weight	1.21 kg
Cubic metre	0,030720 M3
GTIN-13 Number	5705022032552
GTIN-14 Number (Box quantity)	15705028032560
Customs Tariff Number	39239000

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Compliance & Standard Details

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

Usage Limits

Recommended sterilisation temperature (Autoclave)	121
Max. Cleaning Temperature (Dishwasher)	93 °C
Max. usage temperature (food contact)	100
Max usage temperature (non food contact)	100
Min. usage temperature ³	-20
Max. Drying Temperature	120
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.