56922

Bucket, 20 Litre, Green

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	56922
Content	20 Litre
Material	Polypropylene Stainless Steel (AISI 304)
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 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
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	800 mm
Box Width	455 mm
Box Height	415 mm
Product Length/Depth	470 mm
Product Width	470 mm
Product Height	380 mm
Net Weight	1.76 kg
Cardboard Packaging (Recycling symbol "20" PAP)	0.21 kg
Total Tare Weight	0.21 kg
Gross Weight	1.97 kg
Cubic metre	0.083942 M3
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[3]	-20 °C
Max. drying temperature	120 °C
Min. pH-value in usage concentration	2 pH

Max. pH-value in Usage Concentration	10.5 pH
GTIN-13 Number	5705020569227
GTIN-14 Number (Box quantity)	15705020569224
Customs Tariff Number	39239000
UNSPSC Code	47121804
Country of Origin ISO Code	DK
Country of Origin	Denmark

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.