

56923

Hygiene Bucket, 5.28 Gallon (s), Blue



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	56923
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 ¹	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulationl 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 002914119-1-3, US Design D916411, GB 900029141190001-3
Box Quantity	5 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	40 Pcs.
Quantity Per Layer (Pallet)	10 Pcs.
Box Length	31.5 "
Box Width	17.9 "
Box Height	16.3 "
Length	18.5 "
Width	18.5 "
Height	15 "
Net Weight	3.8801 lbs
Weight cardboard (Recycling symbol "20" PAP)	0.46 lbs
Tare Total	0.46 lbs
Gross Weight	4.343 lbs
Cubic Feet	2.9661 ft ³
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	5705020569234
GTIN-14 Number (Box quantity)	15705020569231
Customs Tariff No.	39239000
Country of Origin	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.