

56945

Bucket, Metal Detectable, 12 Litre, White



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.

Technical Data

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| Item Number | 56945 |
| Content | 12 Litre |
| Content | 405,77 Fl oz |
| Material | Polypropylene Metal & X-Ray detectable additive |
| Complies with (EC) 1935/2004 on food contact materials¹ | Yes |
| Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| FDA compliant raw material (CFR 21) | Yes |
| Complies with UK 2019 No. 704 on food contact materials | Yes |
| Meets the REACH Regulation (EC) No. 1907/2006 | Yes |
| Use of phthalates and bisphenol A | No |
| Is Halal and Kosher compliant | Yes |
| Box Quantity | 6 Pcs. |
| Quantity per Pallet (80 x 120 x 200 cm) | 90 Pcs |
| Quantity Per Layer (Pallet) | 18 Pcs. |
| Box Length | 740 mm |
| Box Width | 340 mm |
| Box Height | 320 mm |
| Length | 325 mm |
| Width | 330 mm |
| Height | 330 mm |
| Net Weight | 1,115 kg |
| Weight cardboard | 0,09 kg |
| Tare total | 0,09 kg |
| Gross Weight | 1,21 kg |
| Cubik metre | 0,035393 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 temperature³ | -20 °C |
| Min. pH-value in usage concentration | 2 pH |
| Max. pH-value in Usage Concentration | 10,5 pH |
| Gtin-13 Number | 5705022032552 |
| GTIN-14 Number (Box quantity) | 15705028032560 |
| Customs Tariff No. | 39241000 |

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.