

56923

Hygiene Bucket, 20 Litre, 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	20 Litre
Content	676,28 Fl oz
Material	Polypropylene Stainless Steel (AISI 304)
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
Design Registration No.	EU 002914119-1-3, US Design D916411
Box Quantity	5 Pcs.
Quantity per Pallet (80 x 120 x 200 cm)	40 Pcs.
Quantity Per Layer (Pallet)	10 Pcs.
Box Length	800 mm
Box Width	455 mm
Box Height	415 mm
Length/Depth	470 mm
Width	470 mm
Height	380 mm
Net Weight	1,76 kg
Weight cardboard	0,21 kg
Tare total	0,21 kg
Gross Weight	1,97 kg
Cubik metre	0,083942 M3
Recommended sterilisation temperature (Autoclave)	121 °C
Max. cleaning temperature (Dishwasher)	93 °C
Max. usage temperature (for food contact)	100 °C
Max usage temperature (non food contact)	100 °C
Min. usage temperature³	-20 °C
Max. drying temperature	120 °C
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10,5 pH

Recycling Symbol "5", Polypropylene (PP)	Yes
GTIN-13 Number	5705020569234
GTIN-14 Number (Box quantity)	15705020569231
Customs Tariff No.	39233090
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.