

56943

Bucket, Metal Detectable, 12 Litre, Blue



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

Item Number	56943
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/Depth	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 (for 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
Metal Detectable	Yes
GTIN-13 Number	5705022032514
GTIN-14 Number (Box quantity)	15705028032522

Customs Tariff No.

39241000

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.