Bucket, 6 Litre, Blue

This durable 6-litre bucket can be used for cleaning or food storage. The bucket has a wide drip-free spout, a sturdy stainless steel hanger, and a bottom hand grip that is raised from the base and calibrated for a variety of measuring units. The flat side prevents spillage, and the bucket has its own wall bracket (16200) for storage.

Technical Data

Item Number	56883
Content	6 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 Regulationl 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, Phthalates and BPA intentionally added	No
Design Registration No.	EU 002364190-1-8, GB 90023641900001-8
Box Quantity	5 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	160 Pcs
Quantity Per Layer (Pallet)	40 Pcs.
Box Length	295 mm
Box Width	275 mm
Box Height	430 mm
Length	260 mm
Width	270 mm
Height	258 mm
Net Weight	0.55 kg
Weight cardboard (Recycling symbol "20" PAP)	0.06 kg
Tare total	0.06 kg
Gross Weight	0.61 kg
Cubic metre	0.018112 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	5705020568831
GTIN-14 Number (Box quantity)	15705020568838
Customs Tariff No.	39239000
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.