

56886

# Bucket, 1.58 Gallon(s), Yellow



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	56886
Content Gallon	1.58 Gallon(s)
Material	Polypropylene Stainless Steel (AISI 304)
Recycling Symbol "5", Polypropylene (PP)	Yes
Complies with (EC) 1935/2004 on food contact materials <sup>1</sup>	Yes
Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulationl CFR 21 <sup>1</sup>	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 002364190-1-8, GB 90023641900001-8
Box Quantity	5 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	160 Pcs.
Quantity Per Layer (Pallet)	40 Pcs.
Box Length/Depth	11.6 "
Box Width	10.8 "
Box Height	16.9 "
Product Length/Depth	10.2 "
Product Width	10.2 "
Product Height	9.8 "
Net Weight	1.2125 lbs
Weight cardboard (Recycling symbol "20" PAP)	0.13 lbs
Total Tare Weight	0.13 lbs
Gross Weight	1.3448 lbs
Cubic Feet	0.5972 ft <sup>3</sup>
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

<b>GTIN-13 Number</b>	5705020568862
<b>GTIN-14 Number (Box quantity)</b>	15705020568869
<b>Customs Tariff Number</b>	39239000
<b>UNSPSC Code</b>	47121804
<b>Country of Origin ISO Code</b>	DK
<b>Country of Origin</b>	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.