

56923

## 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

<b>Item Number</b>	56923
<b>Content</b>	20 Litre
<b>Material</b>	Polypropylene Stainless Steel (AISI 304)
<b>Complies with (EC) 1935/2004 on food contact materials<sup>1</sup></b>	Yes
<b>Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice</b>	Yes
<b>FDA compliant raw material (CFR 21)</b>	Yes
<b>Complies with UK 2019 No. 704 on food contact materials</b>	Yes
<b>Meets the REACH Regulation (EC) No. 1907/2006</b>	Yes
<b>Use of phthalates and bisphenol A</b>	No
<b>Is Halal and Kosher compliant</b>	Yes
<b>Design Registration No.</b>	EU 002914119-1-3, US Design pending 29/560267
<b>Box Quantity</b>	5 Pcs.
<b>Quantity per Pallet (80 x 120 x 200 cm)</b>	40 Pcs
<b>Quantity Per Layer (Pallet)</b>	10 Pcs.
<b>Length</b>	470 mm
<b>Width</b>	470 mm
<b>Height</b>	380 mm
<b>Net Weight</b>	1.76 kg
<b>Weight cardboard</b>	0.21 kg
<b>Tare total</b>	0.21 kg
<b>Gross Weight</b>	1.97 kg
<b>Cubik metre</b>	0.083942 M3
<b>Recommended sterilisation temperature (Autoclave)</b>	121 °C
<b>Max. cleaning temperature (Dishwasher)</b>	93 °C
<b>Max usage temperature (food contact)</b>	100 °C
<b>Max usage temperature (non food contact)</b>	100 °C
<b>Min. usage temperature<sup>3</sup></b>	-20 °C
<b>Max. drying temperature</b>	120 °C
<b>Min. pH-value in usage concentration</b>	2 pH
<b>Max. pH-value in Usage Concentration</b>	10.5 pH
<b>Recycling Symbol "5", Polypropylene (PP)</b>	Yes
<b>Gtin-13 Number</b>	5705020569234
<b>GTIN-14 Number (Box quantity)</b>	15705020569231

---

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.