56946

Bucket, Metal Detectable, 12 Litre, Yellow

Vikan®
ADVANCING HYGIENIC CLEANING

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	56946
Content	12 Litre
Material	Polypropylene Metal & X-Ray detectable additive
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 RegulationI 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
Box Quantity	6 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	90 Pcs
Quantity Per Layer (Pallet)	15 Pcs.
Box Length	740 mm
Box Width	340 mm
Box Height	320 mm
Length	325 mm
Width	330 mm
Height	330 mm
Net Weight	1.115 kg
Weight cardboard (Recycling symbol "20" PAP)	0.09 kg
Tare total	0.09 kg
Gross Weight	1.21 kg
Cubic metre	0.035393 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
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH
Metal Detectable	Yes
GTIN-13 Number	5705022032576
GTIN-14 Number (Box quantity)	15705028032584

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.