

56865

Hygiene Bucket, 3.17 Gallon (s), White



This award-winning bucket is ideal for transporting cleaning chemicals and both hot and cold 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.

Technical Data

Item Number	56865
Content Gallon	3.17 Gallon(s)
Material	Polypropylene Stainless Steel (AISI 304)
Recycling Symbol "5", Polypropylene (PP)	Yes
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
California Proposition 65 Compliant	Yes
Use of phthalates and bisphenol A	No
Is Halal and Kosher compliant	Yes
Design Registration No.	EU 000427117-1-3, GB9004271170001-003
Box Quantity	6 Pcs.
Quantity per Pallet (80 x 120 x 180-200 cm)	90 Pcs.
Quantity Per Layer (Pallet)	18 Pcs.
Length	12.8 "
Width	13 "
Height	13 "
Net Weight	2.2046 lbs
Weight cardboard (Recycling symbol "20" PAP)	0.2 lbs
Tare Total	0.2 lbs
Gross Weight	2.403 lbs
Cubic Feet	1.2506 ft ³
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
GTIN-13 Number	5705020568657
GTIN-14 Number (Box quantity)	15705020568654

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.