

Item number: 56925

# Bucket, 20 Litre(s), White



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The 20 Litre Bucket is an ideal "mixing station", where you can mix ingredients stored in smaller Vikan buckets or in multiple 20 Litre Buckets. The bucket is perfect for solid or liquid ingredients, and its optimised size and shape make it large enough to meet all your mixing needs, but small enough for safe lifting and transport. Features like the bottom handle and a rounded rim and lip also facilitate ergonomic, no-spill lifting and pouring. And durable bevelled measurements inside help you measure more accurately.

# Technical data

<b>FDA compliant raw material (21)</b>	Yes
<b>EAN Number</b>	5705020569258
<b>DUN Number</b>	15705020569255
<b>Commodity Code</b>	39233090
<b>Glass &amp; Fork (EU 1935/2004), Declaration of Compliance, Regulation (EU) No 10/2011</b>	Yes
<b>Meets EU Regulation 1935/2004/EC on Food Contact Materials</b>	Yes
<b>Produced according to EU Regulation 2023/2006/EC of Good Manufacturing Practice</b>	Yes
<b>Use of Phthalates &amp; Bisphenol A</b>	No
<b>Volume</b>	20 Litre(s)
<b>Material</b>	Polypropylene, Stainless Steel
<b>Colour</b>	White
<b>Box Quantity</b>	5 Pcs.
<b>Quantity per Pallet (80 x 120 x 200 cm)</b>	40 Pcs
<b>Box Length</b>	800 mm
<b>Box Width</b>	455 mm
<b>Box Height</b>	460 mm
<b>Length</b>	380 mm
<b>Width</b>	470 mm
<b>Height</b>	470 mm
<b>Gross Weight</b>	1.98 kg
<b>Net Weight</b>	1.77 kg
<b>Country of origin</b>	Denmark
<b>Max cleaning temperature (Autoclave)</b>	121 °Celsius
<b>Max. cleaning temperature (Dishwasher)</b>	93 °Celsius
<b>Max. usage temperature (for food contact)</b>	100 °Celsius
<b>Max usage temperature (non food contact)</b>	100 °Celsius
<b>Min. usage temperature</b>	-20 °Celsius
<b>Max. drying temperature</b>	120 °Celsius
<b>Min. pH-value in usage concentration</b>	2
<b>Max. pH-value in Usage Concentration</b>	10.5

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.