

# Lid f/Bucket 5692

20 Litre, Blue



Item Number: 56933



Lid for bucket 5692x. Useful for preventing spills and contamination. Features a special stacking rim.

## General Information

|                            |               |
|----------------------------|---------------|
| Colour                     | Blue          |
| Material                   | Polypropylene |
| Country of Origin ISO Code | DK            |
| Country of Origin          | Denmark       |

## Product Dimensions

|                      |        |
|----------------------|--------|
| Product Length/Depth | 430 mm |
| Product Width        | 375 mm |
| Product Height       | 40 mm  |
| Net Weight           | 0.4 kg |

## Packaging & Shipping Details

|                                                          |                |
|----------------------------------------------------------|----------------|
| Box Quantity                                             | 5 Pcs.         |
| Quantity per Pallet (80 x 120 x approx.180 cm)           | 560 Pcs        |
| Quantity Per Layer (Pallet)                              | 30 Pcs.        |
| Box Length/Depth                                         | 385 mm         |
| Box Width                                                | 385 mm         |
| Box Height                                               | 120 mm         |
| Cardboard Packaging (Recycling symbol "20" PAP) per Pcs. | 0.07 kg        |
| Total Tare Weight                                        | 0.07 kg        |
| Gross Weight                                             | 0.47 kg        |
| Cubic metre                                              | 0.00645 M3     |
| GTIN-13 Number                                           | 5705020569333  |
| GTIN-14 Number (Box quantity)                            | 15705020569330 |
| Customs Tariff Number                                    | 39241000       |

## Compliance & Standard Details

|                                                                     |     |
|---------------------------------------------------------------------|-----|
| Complies with (EC) 1935/2004 on food contact materials <sup>1</sup> | Yes |
|---------------------------------------------------------------------|-----|

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|                                                                         |     |
|-------------------------------------------------------------------------|-----|
| Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| Complies with FDA Regulation CFR 21 <sup>1</sup>                        | 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 intentionally added                                                | No  |

## Usage Limits

|                                                   |         |
|---------------------------------------------------|---------|
| 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 <sup>3</sup>               | -20 °C  |
| Max. drying temperature                           | 120 °C  |
| Min. pH-value in usage concentration              | 2 pH    |
| Max. pH-value in Usage Concentration              | 10.5 pH |

## Sustainability Details

|                                          |     |
|------------------------------------------|-----|
| Recycling Symbol "5", Polypropylene (PP) | Yes |
|------------------------------------------|-----|

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.