

## Seau transparent

Réf.	contenance en l	diamètre x hauteur en mm	colis de
SPC4064	1	105 x 132	100
SPC4229	2,5	144 x 158	40
SPC4307	5	193 x 186	30
SPC5026	10	288 x 220	10

### Weight :

Container weight	: 310 gr.
Lid weight	: 98 gr.
Handle weight (metal)	: 40,4 gr.
Handle weight (PP)	: 18 gr.
Set weight (metal)	: 448,4 gr.
Set weight (PP)	: 426 gr.

### Capacity:

Nominal capacity	: 10 dm <sup>3</sup>
Total usable capacity	: 10,9 dm <sup>3</sup>
Total capacity	: 11,9 dm <sup>3</sup>

### Material :

Transparent or colored polypropylene (**Attention:** all raw materials used in the production process have the appropriate food contact approvals.) Polymer has its natural very faint smell not influencing the content of the container.

### Color:

Product available as white, transparent or colored container. Colors according to the agreement with the customer. All dyes used for container or lid preparation have food contact approval.

### Handle:

Standard : plastic handle (PP)  
Option : metal handle

### Decoration option:

Dry offset : up to 6 colors – painting inks heavy metals – free with approvals for painting on the exterior surface of the food packaging.  
Max. printing dimensions (HxL): 160 mm x 845 mm

IML – In Mould Labeling .

### Way of packing:

For food processing customers – single stakes of pails secured by stretch film or in the cardboard box. For chemical and paint producers pallets secured by heat-shrinkable hood.

### Way of labeling:

Transportation unit labeled with logo, type, production date, batch number, pallet number and operator, packer & supervisor names, green card of quality control, and the barcode.



Fig.1 Set : container W-10BIS/3 + lid P-10BIS/3

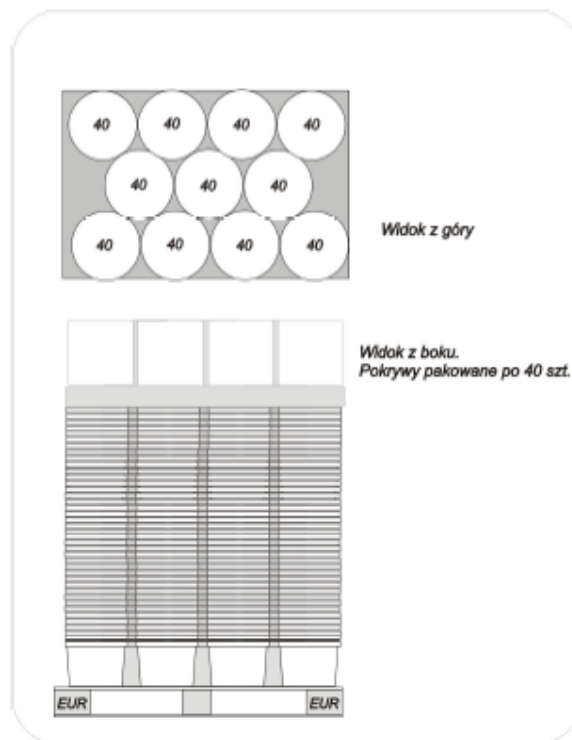


Fig.2 Way of palletization of empty containers (transport unit).

**Material :**

- **Content:** Polypropylene  $[-CH_2-CH(CH_3)-]_n$ , pigments (for not transparent versions) and auxiliary raw materials
- **Chemical character:** Inert product not containing components classified as dangerous for health or environment
- **Hazard classification:** product if applied correctly is not creating substantial risks
- **First aid:**  
Contact with skin: in the case of contact with melted polymer ask for medical aid.  
Contact with eye: first aid like in the case of of foreign matter in the eye.  
Consumption: No risk
- **Fire procedure:**  
Flammable  
Fire extinguishing: water, foam, CO<sub>2</sub>.  
Agents not applicable for fire extinguishing: no limitation  
Special precautions during fire: Use masks because of irritating foams generation in the case of fire.  
Dangerous gases: carbon monoxide
- **Way of utilization:** recycling according to local regulations: send for combustion; send to the waste landfill.
- **Storage:** secured by film or cardboard no the pallets in room in dry conditions. Protect against humidity. Keep at least 1 meter from heating equipment.
- **Physical and chemical properties:** solid material, colour depends on the pigments applied. No smell. Softening point: 120÷200 °C. Flash point: 400 °C. Density: 0,90-0,91 g/cm<sup>3</sup>. Solubility in water: not soluble.
- **Stability:** Stable in the application and warehousing conditions (as in the **Storage** point. Biological attack may occur if containers are kept in the open pallets.
- **Reactivity:** reacting substances – not known.
- **Environmental information:** inert for the environment. Not soluble in water. Not biodegradable. Proceeding with wastes: according to local procedures (recycling, combustion, land fill).

**Used for :**

As containers in many industrial areas, for example in the paint & varnish industry, chemical industry, and in the food processing industry. Construction of container allows to fill a container with a product of maximum density **1,6 gr/cm<sup>3</sup>**. According to the Polish Hygienic Certificate the container is approved for all types of food excluding alcohol containing products. The containers can be used for single filling of: **butter, margarine, popcorn, chips, nuts, sauerkraut, pickles, tomato sauce, jam, marmalade, mustard, ketchup, mayonnaise, ice-cream, processed fish, caramel, sugar, dry veggies and fruit, flour, powder milk, honey, and much more.** The best temperature conditions for use are between 0°C and +30°C.

**Transportation and warehousing:**

- **Transportation of filled containers:** closed load-carrying body or open load-carrying body with canvas cover. Do not put extra load on the top of pallet. Secure to avoid shifting, squeezing and other mechanical damages. Containers May be stacked to the 66% of maximal static load.
- **Warehousing:** Protect against dirt, dust, mechanical damage, Sun operation, humidity and other environment conditions. In the case of stacking pallets with filled containers put weight uniformly, using for example proper separators. If not containers may lost rigidity.
- **Filling and closing conditions:** no need for seasoning, max. content temperature during filling 95°C, during stacking content temperature should be lower than 45°C. Put not more than 2 warm containers in the stack. When temperature decrease to 25-30° containers are characterized by optimal rigidity and mechanical parameters allowing stacking for maximal static load as below.
- **Load on the lower container:** - static (23°C) max = **60 kg**
- **Palletization of containers:** Product with density  $\sim 0,1\div 1,6$  g/cm<sup>3</sup> according to the customer practice giving consideration to the mentioned earlier values.

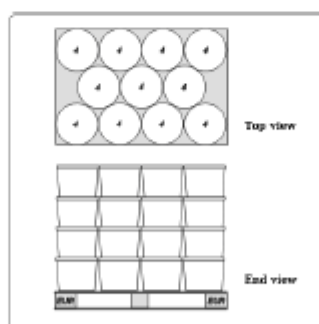


Fig.3 Way of palletization of filled containers.

**Palletization:**

Containers can be delivered in the following configurations:

- |                |   |
|----------------|---|
| KAP-1-10B3-440 | quantity – 440, protected by a hood, <b>440 pails + 440 lids per pallet</b>               |
| WOR-1-10B3-440 | quantity – 400, protected in a bag, then stretched, <b>440 pails + 44 lids per pallet</b> |

**Attention!:**

Containers packed as mentioned above are the transportation / warehousing unit. Producer is not responsible for container deformation because of stacking pallets one on another or putting on them an extra load.

**Expiration date:**

12 months since delivery time. During this time the containers must be used at once right after they'll get unpacked. The producer doesn't guarantee they will be a microbiological clean after unpacking them and leaving without a required protection.