euronet
Euronet Industrie SA
IML Buckets Manufacturer

Strada Uzinelor Nr. 4
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Technical specifications 8.5 lt. oval bucket – EUR OB 8500

Product volume :

Nominal volume: 8500 ml± 5 %

Total volume: 11900 ml± 5 %

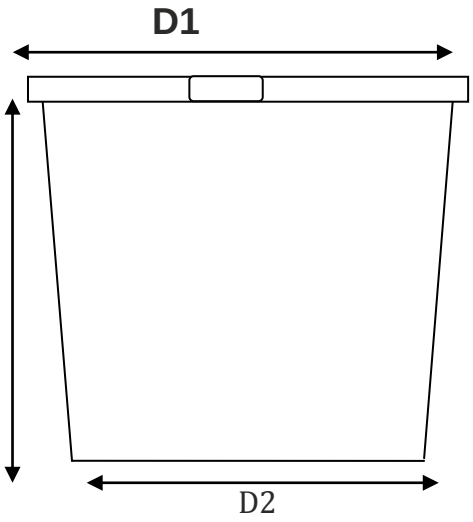
Body dimensions :

D1: 345x260 mm

D2: 310x230 m

h: 220 mm

*Dimensions without Lid



Mass :

Body: 295 g±5%
Lid: 90g±7,5%
Handle: 43 g±5%

Material :

Buckets and lids are made from polypropylene copolymer.
No recycled raw material or regranulated material is used.

Handle :

Metallic

Field of use :

- PAINT INDUSTRY

- FOOD INDUSTRY

They can be used at temperature between -40^0 C and +80^{0}C.

Marking :

The traceability **Label** contains manufacturer identification data, product identification, packaging date (year / month / date), operator name, batch number, piece number, QC stamp, quality dispatcher stamp.

The warranty period for products with no content is **6 months** (with antistatic effect) and **2 years** from the date of manufacture, subject to observance of the mentioned storage, transport and use prescriptions.

Palletizing/Packing :

Pallet dimensions: 130 x 110 cm
Buckets(body,lid,handle)/box: -
Buckets(body,lid,handle)/pallet: 500 pcs.

Maximum fill weight :

Limited by the load capacity of the handle - 15000 grams.

Stacking by superposition :

3 rows

Available colors :

Available in **White** and can be custom made in different colors.

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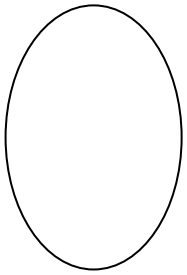
Lid :

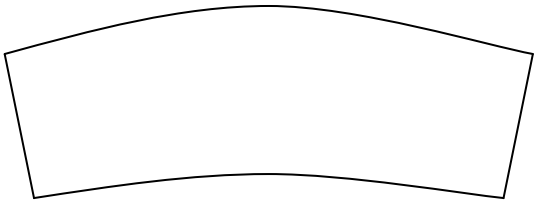
Lid decoration type :

With or without IML label



Body decoration type :

With or without IML label



Lid dimensions :

Ø: 345x260 mm
Lid height : 15 mm

Handling, storage and transport :

- **HANDLING**: Handle it carefully so as not to damage it.
- **STORAGE**: Clean rooms, dry, disinfected and pest controlled at a temperature of max. 30ºC (± 5ºC) and an air max. 75%, no foreign smell, no pests of insects, insects, mice, etc.

On pallets, in the absence of toxic or smelling odors.
It is recommended that overlapping stacking of product packages is up to 4 rows.
WARNING: THE PALLETS ARE NOT STACKING!
The transportation of the products mentioned in this declaration must be done with clean, covered, non-odorous, transport means that can ensure the integrity of the product.

Organoleptic and physico-chemical properties :

- Appearance: uniform color, no impurities, according to customer specification, no hues;
- High degree of physicochemical stability, which would not allow the extraction of the foreign substances, reproducing the exploitation conditions, of foreign substances beyond the limits admitted by the Ministry of Health opinions;
- It does not influence the organoleptic, physico-chemical or nutritive value of the food product it comes into contact with during processing, handling, transportation or storage;
- Does not confer toxicity on the food product they come into contact with;
- Provides the food product with an effective protection against other accidental impurification throughout the processing, preservation and transport of the product;
- Are not used substances for which there are restrictions and / or specifications in Annexes I and II to Regulation (EU) No. 10/2011;
- The raw materials used to manufacture the delivered products are not restricted to food, using exclusively raw materials meeting the relevant requirements of Regulation (EU) No. 10/2011 and Regulation no. 1935/2004.

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Microbiological properties :

- Mesophilic aerobic microorganisms (NTG): max. 1 / ml capacity;
- Enterobacteriaceae: absent;
- Coagulase positive staphylococcus: absent;
- Hemolytic staphylococcus : absent;
- Yeast and mold: absent / ml;

Note: NTG = 2 / ml is acceptable if coliforms are absent.

Identification of health hazards :

- The presence of dangerous micro-organisms on packaging;
- The migration of unacceptable substances in the packaging composition to the products with which they are in contact;
- Foreign bodies.

Quality verification rules :

According to the working instructions and the product specifications.

Production method :

Plastic injection technology.

Packing :

Plastic bags, primary packaging and carton box, secondary packaging.
Packages must be clean, dry, resistant, not imprinted with foreign smell and taste, and comply with health regulations in force.

Legal references :

- HG 1197/2002, Rules on materials (raw materials specified in the technical data sheet) and articles that come into contact with food and subsequent modifications;
- HG 431/2008, Rules on materials and articles that come into contact with food;
- Order 975/1998 abrogated by Order 176/2009, Sanitary hygiene rules for food;
-Commission Regulation (EC) No 10/2011 of 14 January 2011 on plastic materials and articles to come into contact with food with further Modifications;
- Council Regulation (EC) No 1935/2004 of the European Parliament and of the Council on materials and articles intended to come into contact with food;
- Regulation 2023/2006 / EC on good manufacturing practice for materials and articles which come into contact with food;
- Law 249/2015 on how to handle packaging and packaging waste.