

SPECIFICATIONS

ARTICLE

<u>Designation</u>: 200 liter PE europe tank

Code bobet :

17590: white without bung | 5114: white with bung 17591: blue without bung | 11958: blue with bung 17592: red without bung | 11959: red with bung 17593: green with bung |

<u>Selling Unit</u>: **Unit**Non-contractual pictures





CHARACTERISTICS

- Triple-thickness polyethylene construction
- Stainless steel lugs
- Nylon wheels with polyurethane tread. Dimensions 150x35x15 mm
- Flat part at the spout: easy handling for operators
- Available in two versions: with or without plug
- Very easy to handle, even when fully loaded
- Easy to use, less damage to the floor and walls by impacts
- Easy to clean thanks to the rounded corners and its single-piece construction
- Easily stackable container manually
- Complies with HACCP procedures: 4 colours for coding production areas/products
- Dimensions in accordance with DIN 9797
- Operating temperatures: -20 to + 85 °C
- Optional (sold separately): blue polyethylene cover (Bobet code 17692) white cover (Bobet code 20695), INOX compatible cap 26x34 (Bobet code 3255)

Specially designed for the European meat industry, this product is the ideal companion for handling meat, whether wet or dry, as well as a wide range of components of food production lines.

Lightweight and robust at the same time, it has resistant wheels and ergonomic handles that give it extraordinary handling, even when fully loaded.

DESCRIPTION:

Ext. dimensions: L.820 x I.720 x H.700 mm

: L.560 x I.560 x H.520 mm

Weight: 22 Kg Capacity: 200 L

ALIMENTARITY:

Complies with EU Regulation 10/2011 on plastic materials in contact with foodstuffs

