

SPECIFICATIONS

ARTICLE

Designation : **200 liter PE europe tank with bung**

Code bobet :

5114 : white

11958 : blue

11959 : red

11963 : green

Selling Unit : **Unit**

Non-contractual pictures



CHARACTERISTICS

- Triple-layer polyethylene construction
- Stainless steel ears
- Nylon wheels with polyurethane tires. Dimensions 150x35x15 mm
- Flat section at the spout: easy handling for operators
- Available in two versions: with or without a bung
- Very maneuverable, even when fully loaded
- Easy to use, less damage to floors and walls from impacts
- Easy cleaning thanks to rounded corners and its one-piece construction
- Easily stackable by hand
- Complies with HACCP procedures: 4 colors for coding production areas/products
- Dimensions conform to DIN 9797
- Operating temperatures: -20 to +85 °C
- Optional (sold separately): blue polyethylene cover (Bobet code 17692), white lid (Bobet code 20695), compatible 26x34 stainless steel cap (Bobet code 3255)

Specifically designed for the European meat industry, this product is the ideal companion for handling meat. Whether wet or dry, it also handles a wide range of components for food production lines.

Lightweight yet robust, it features durable wheels and ergonomic handles for exceptional maneuverability, even when fully loaded

DESCRIPTION :

Ext. dimensions : L.824 x l.631 x H.703 mm

: L.587 x l.644 x H.550 mm

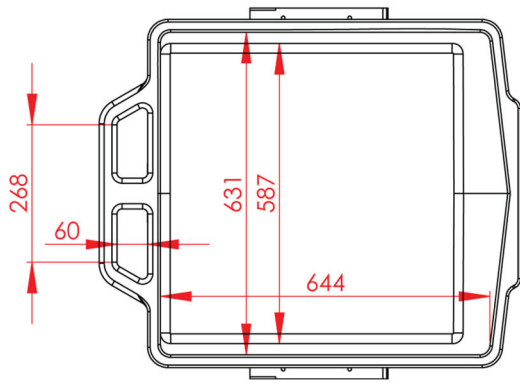
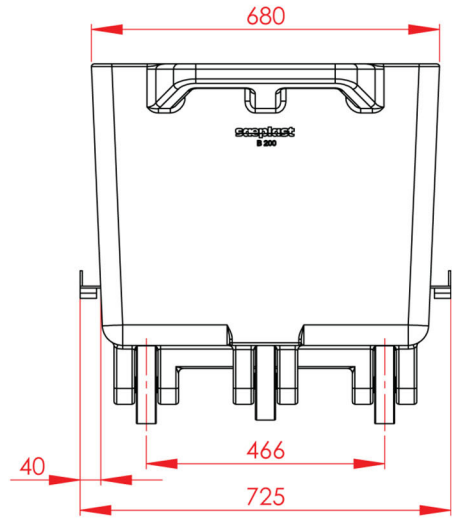
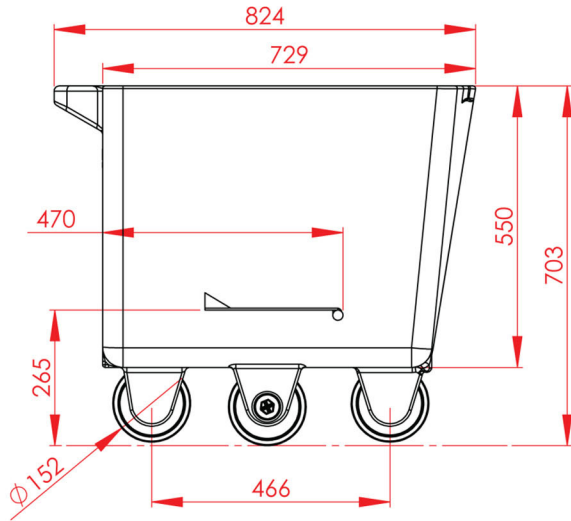
Weight : 22 Kg

Capacity : 200 L

ALIMENTARITY :

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





Poignée CODE 27435
Handle CODE 27435

