

# DRUM

## 304 STAINLESS STEEL

For maple sugaring uses

### Features

<b>Material</b>	Gauge 16 304 stainless steel
<b>Size</b>	34 gal (155 L)

### Advantages

- **Stackable**
- Fully welded inner seals with internal and external passivation
- Drip holes on the top; no holes on the side
- Design allows complete derinsage of the syrup or washing rinses
- Edges with pronounced bends to facilitate handling of drums
- **Food grade**
- Designed according to the recommendations of the maple syrup producers fédération

### Cleaning

A proper cleaning of the drum at the production site must be completed prior it's first use to remove any traces of grease and contamination. Internal cleaning must be done with solutions designed for this purpose, followed by a thorough rinsing. The cleaning of external surfaces is done with a detergent that will remove organic residues, markers, ink or deposits of various nature, etc, to ensure the standardization the cleanliness of the inner surfaces of drums.

### Storage

Drums ready for use must be delivered sealed to guarantee their cleanliness. They will be unsealed as they are filled. Caps must also be cleaned and stored to avoid contamination. Drums should be stored to avoid any mechanical damages and contaminations.



**304  
STAINLESS  
STEEL**

**STACKABLE**

### Parts



2 in. cap

028-9209