MODEL SPECIFICATION

A20310(112-050) – Container Product Storage 50L with Clamp-On Lid

PRODUCT IMAGE · 10L Grade 304, 1.2mm model shown. Other capacities and material configurations may differ.

DOCUMENT SCOPE	DOCUMENT REFERENCE	DATA STATUS	GENERATED ON
Model	**A20310(112-050){PSS}**	**Published catalogue data**	**30 Oct 2026**

01 Model specification

Product Storage Container Stainless Steel Grade 304 1.2mm Thickness 50L with Clamp-On Lid, Toggle Latches, Barrel Handles, Reinforcing Bottom Rim and Food Grade Silicone Gasket

02 Technical specifications

PARAMETER	VALUE	UNIT	TECHNICAL NOTE
Material	Stainless Steel Grade 304	–	The primary material used in the construction of the item. Certain components may be manufactured from different materials.
Material Thickness	1.2	mm	The thickness of the material used for the item's primary construction. The thickness of individual components may vary.
Capacity	50	L	–
Lid Type	Clamp-On Lid	–	A clamp-on lid secured with toggle latches and a food grade silicone gasket.
Toggle Latches	Yes	–	–
Gasket Material	Food Grade Silicone	–	–
Handle Type	Barrel Handles	–	Barrel handles provide handling points on the bucket.
Base Reinforcement	Reinforcing Bottom Rim	–	A reinforcing rim at the bottom adds strength and supports a stable base.

121 Koornhof Road, Meadowdale, Germiston, South Africa, 1614 · hello@basterfield.co.za · basterfield.co.za · +27 87 095 5357

03 Model and supply data

Parent product	A20310 — Stainless Steel Product Storage Container with Clamp-On Lid and Gasket
Typical lead time	10–15 working days
Warranty	12 months

04 Specification notes

Configuration description

A20310(112-050) is a 50L product storage container manufactured from 1.2mm Grade 304 stainless steel. It is supplied with a clamp-on lid secured by toggle latches and a food grade silicone gasket at the lid closure. Barrel handles provide handling points on the sides of the container, while the reinforcing bottom rim adds strength and supports a stable base.

The A20310 range is available in 10L, 20L, 30L, 40L and 50L capacities. Standard construction is 1.2mm Grade 304 stainless steel. Grade 316 and 1.5mm thickness are available as optional configurations, individually or together. Select the capacity and material grade for the intended product-handling and storage requirements.

Short Form Specification

SPECIFICATION USE
Use this description when specifying this model.

Product Storage Container Stainless Steel Grade 304 1.2mm Thickness 50L with Clamp-On Lid, Toggle Latches, Barrel Handles, Reinforcing Bottom Rim and Food Grade Silicone Gasket

Detailed specification

- Model: A20310(112-050)
- Product Type: Product Storage Container
- Capacity: 50L
- Material: Stainless Steel Grade 304
- Material Thickness: 1.2mm
- Lid: Clamp-On Lid, Included
- Lid Fastening: Toggle Latches, Included
- Seal: Food Grade Silicone Gasket, Included
- Handles: Barrel Handles
- Base: Reinforcing Bottom Rim for Strength and Stability

05 Frequently asked questions

Which capacities are available?

The available capacities are 10L, 20L, 30L, 40L and 50L.

What lid and seal are supplied?

Each container includes a clamp-on lid secured by toggle latches. A food grade silicone gasket seals the lid closure.

Which stainless steel grades and thicknesses can I specify?

1.2mm Grade 304 is standard. Grade 304 can also be specified in 1.5mm thickness, and Grade 316 in 1.2mm or 1.5mm thickness. All options are available across the five container capacities.

How is the container handled and supported?

Barrel handles provide handling points on the sides. A reinforcing bottom rim adds strength and supports a stable base.

VERIFICATION REQUIRED Published values are provided for initial specification. Confirm the selected model, critical dimensions, site services, clearances, and the latest document revision with Basterfield before procurement, manufacture, or installation. E&OE. Specifications are subject to change without notice.

121 Koornhof Road, Meadowdale, Germiston, South Africa, 1614 · hello@basterfield.co.za · basterfield.co.za · +27 87 095 5357