

# TRELLVIN



## FOOD & BEVERAGE

Food industry  
Transfer



### APPLICATIONS

Suction and discharge of wine, beer and other liquid foodstuffs such as milk, cider, fruit juice and alcohol up to 96%.

Specifically designed for tank transfer in wineries, unloading bays and for liquid foodstuff tankers.

### ADVANTAGES

- ┆ A smooth, seamless, white, multipurpose food grade tube that does not propagate bacterial growth.
- ┆ Collapsible: will recover its shape after accidental squeeze.
- ┆ Flexible and easy to handle.
- ┆ Excellent resistance to kinking.
- ┆ Changes in temperature have little effect due to the qualities of the rubber compound.
- ┆ Resistant to cleaning with most common detergents (see our cleaning guideline for details) or with steam at max. 130 °C.
- ┆ Non-marking, abrasion-resistant cover.
- ┆ Contains no phthalate.

### TECHNICAL DESCRIPTION

Inner tube: food grade EPDM, white, smooth.

Reinforcement: synthetic textile with embedded PET helix.

Cover: weather resistant EPDM, wine-red, fabric impression.

Temperature range: -30 °C to +100 °C.

### STANDARD/APPROVAL

EU regulations No. 1935/2004, 2023/2006.



FDA regulation No. 21 CFR 177.2600.



French legislation.



All relevant migrations tests (France and FDA) were performed by the French institute of Poitiers (IANESCO) and confirmed compliant.

### COUPLINGS/FITTINGS

Specially designed fittings are available, please contact us for further information in order to get optimum connections.

### COMPLEMENTARY INFORMATION

Please refer to our cleaning guidelines, available upon request and from our website.



**FOOD & BEVERAGE****TRELLVIN**

| ID<br>mm   | OD<br>mm  | WORKING<br>PRESSURE<br>bar | BURSTING<br>PRESSURE<br>bar | MAX.<br>VACUUM<br>bar | BENDING<br>RADIUS<br>mm | WEIGHT<br>kg/m | LENGTH<br>m | ARTICLE<br>NUMBER | STOCK ( ) or<br>min. order<br>m |
|------------|-----------|----------------------------|-----------------------------|-----------------------|-------------------------|----------------|-------------|-------------------|---------------------------------|
| 38.0 -0/+1 | 50.0 ±1.0 | 10                         | 30                          | 0.7                   | 150                     | 1.18           | 20          | 5500369           | 1                               |
| 38.0 -0/+1 | 50.0 ±1.0 | 10                         | 30                          | 0.7                   | 150                     | 1.18           | 40          | 5500370           | 1                               |
| 50.0 -0/+1 | 62.0 ±1.5 | 10                         | 30                          | 0.7                   | 200                     | 1.48           | 20          | 5500371           | 2                               |
| 50.0 -0/+1 | 62.0 ±1.5 | 10                         | 30                          | 0.7                   | 200                     | 1.48           | 40          | 5500372           | 1                               |
| 63.0 -0/+1 | 75.5 ±1.5 | 10                         | 30                          | 0.7                   | 315                     | 2.1            | 20          | 5500373           | 2                               |
| 63.0 -0/+1 | 75.5 ±1.5 | 10                         | 30                          | 0.7                   | 315                     | 2.1            | 40          | 5500374           | 1                               |
| 75.0 -0/+1 | 88.0 ±1.5 | 10                         | 30                          | 0.7                   | 375                     | 2.46           | 20          | 5500375           | 120                             |
| 75.0 -0/+1 | 88.0 ±1.5 | 10                         | 30                          | 0.7                   | 375                     | 2.46           | 40          | 5500376           | 120                             |

Tolerance on length: ±1% (ISO 1307 Standard).

2 Upon availability.

Digital version

