

VINITRELL



FOOD & BEVERAGE

Food industry
Transfer



APPLICATIONS

Specially designed for wine transfers in wine processing industries.

Suction and discharge of any foodstuff except fatty/oily liquids.

ADVANTAGES

- † The utmost user friendly rubber hose: outstanding flexibility and easy handling thanks to slicking cover, weak tractive effort.
- † Food grade white tube complying with the most stringent European and American requirements for foodstuff handling.
- † Unaffected by changes in temperature.
- † Resistant to cleaning with most common detergents (see our cleaning guideline for details) or with steam at max. 110 °C during 10 minutes max.
- † Non-marking cover.
- † Contains no phthalate.

TECHNICAL DESCRIPTION

Inner tube: food grade quality NR, white, smooth.

Reinforcement: synthetic textile with embedded steel helix.

Cover: special polymer-based, red.

Temperature range: -30 °C to +80 °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

VINITRELL



ID mm	OD mm	WORKING PRESSURE bar	BURSTING PRESSURE bar	MAX. VACUUM bar	BENDING RADIUS mm	WEIGHT kg/m	LENGTH m	ARTICLE NUMBER	STOCK () or min. order m
38.0 ±1.0	51.5 ±1.5	10	30	0.9	80	1.15	20	5513028	1
38.0 ±1.0	51.5 ±1.5	10	30	0.9	80	1.15	40	5600349	1
50.0 ±1.0	65.0 ±1.5	10	30	0.9	100	1.57	20	5026130	1
50.0 ±1.0	65.0 ±1.5	10	30	0.9	100	1.57	40	5026129	1
63.0 ±1.0	77.0 ±1.5	10	30	0.9	130	1.87	20	5026132	1
63.0 ±1.0	77.0 ±1.5	10	30	0.9	130	1.87	40	5026131	1
70.0 ±1.0	86.5 ±1.5	10	30	0.9	140	2.42	20	5026133	1
70.0 ±1.0	86.5 ±1.5	10	30	0.9	140	2.42	40	5026134	1
75.0 ±1.0	91.5 ±1.5	10	30	0.9	150	2.54	20	5026135	1
75.0 ±1.0	91.5 ±1.5	10	30	0.9	150	2.54	40	5026136	1
100.0 -0/+1	117.0 ±1.5	6	18		140	3.32	20	5026072	2
125.0 -0/+2	142.5 ±2.0	6	18		170	4.1	10	5501457	2
125.0 -0/+2	142.5 ±2.0	6	18		170	4.1	20	5501458	1
150.0 -0/+2	167.5 ±2.0	6	18		200	4.97	20	5501460	1

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

2 Upon availability.

Digital version

