

CITERDIAL



FOOD & BEVERAGE

Food industry
Transfer



APPLICATIONS

For milk handling: tanker lorries for milk collection and transport, dairy unloading bays and stationary equipment, processing and filling plant.

Also for transfer of other liquid foodstuffs such as wine, beer, cider, fruit juice, vinegar and alcohol up to 50%, with exception of fatty foodstuffs and oils.

ADVANTAGES

- Extremely flexible to accept the smallest bending radius without kinking.
- Smooth, seamless, white tube that does not propagate bacterial growth and complies with the most stringent French, European and American requirements for foodstuff handling.
- Unaffected by changes in temperature, the advantage of rubber over PVC.
- 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, abrasion resistant cover.
- Contains no phthalate.

TECHNICAL DESCRIPTION

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

Reinforcement: synthetic textile with embedded steel helix.

Cover: weather and abrasion resistant NR, blue, fabric impression.

Temperature range: -30 °C to +80 °C.

STANDARD/APPROVAL

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

FDA regulation No. 21 CFR 177.2600. 

German legislation: BfR recommendation XXI cat. 2. 

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.



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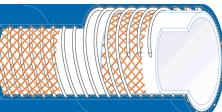


Made in France



TRELLEBORG

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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
25.0 0/+1	36.0 ±1.0	6	18	0.9	50	0.7	20	0122924	1
25.0 0/+1	36.0 ±1.0	6	18	0.9	50	0.7	40	0127209	1
32.0 0/+1	43.0 ±1.0	6	18	0.9	64	0.82	13.3	0070653	2
32.0 0/+1	43.0 ±1.0	6	18	0.9	64	0.82	40	0123639	1
38.0 0/+1	49.0 ±1.0	6	18	0.9	76	1.14	13.3	0060068	1
38.0 0/+1	49.0 ±1.0	6	18	0.9	76	1.14	40	0060069	1
40.0 0/+1	51.0 ±1.0	6	18	0.9	80	1.27	13.3	0060072	1
40.0 0/+1	51.0 ±1.0	6	18	0.9	80	1.27	40	0060074	1
45.0 0/+1	56.0 ±1.0	6	18	0.9	90	1.38	20	0060141	2
45.0 0/+1	56.0 ±1.0	6	18	0.9	90	1.38	40	0060142	1
51.0 0/+1	63.0 ±1.5	6	18	0.9	102	1.79	13.3	0060777	1
51.0 0/+1	63.0 ±1.5	6	18	0.9	102	1.79	15	0060776	1
51.0 0/+1	63.0 ±1.5	6	18	0.9	102	1.79	40	0060775	1
53.0 0/+1	65.0 ±1.5	6	18	0.9	106	1.85	13.3	0060079	2
53.0 0/+1	65.0 ±1.5	6	18	0.9	106	1.85	40	0060082	1
60.0 0/+1	72.0 ±1.5	6	18	0.9	120	2.09	13.3	0060083	2
60.0 0/+1	72.0 ±1.5	6	18	0.9	120	2.09	40	0060085	1
63.0 0/+1	75.0 ±1.5	6	18	0.9	126	2.17	13.3	0060086	1
63.0 0/+1	75.0 ±1.5	6	18	0.9	126	2.17	15	0060087	1
63.0 0/+1	75.0 ±1.5	6	18	0.9	126	2.17	40	0060089	1
70.0 0/+1	83.5 ±1.5	6	18	0.9	140	2.62	13.3	0060090	1
70.0 0/+1	83.5 ±1.5	6	18	0.9	140	2.62	40	0060092	1
76.0 0/+1	89.5 ±1.5	6	18	0.9	152	3.03	13.3	0060788	1
76.0 0/+1	89.5 ±1.5	6	18	0.9	152	3.03	40	0060787	1
100.0 0/+1	114.0 ±1.5	6	18	0.9	350	3.67	20	0060099	1
100.0 0/+1	114.0 ±1.5	6	18	0.9	350	3.67	40	0060071	1
125.0 0/+1	145.5 ±1.5	6	18	0.9	450	6.05	10	0060202	1
125.0 0/+1	145.5 ±1.5	6	18	0.9	450	6.05	20	0060203	1
150.0 0/+1	171.5 ±1.5	6	18	0.9	530	7.02	10	0060204	2
150.0 0/+1	171.5 ±1.5	6	18	0.9	530	7.02	20	0060205	1

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

2 Upon availability.

Digital version




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