

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.
- 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.

(EU)

FDA regulation No. 21 CFR 177.2600.

FDA (RF)

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.

| Â | FOOD & BEVERAGE | | TRELLVIN | | | | | | |
|-----------------|-----------------|----------------------------|-----------------------------|-----------------------|-------------------------|-----------------------|--------------------|-------------------|---------------------------------|
| ID mm | OD mm | WORKING PRESSURE bar | BURSTING PRESSURE bar | MAX. VACUUM bar | BENDING RADIUS mm | WEIGHT kg/m | LENGTH m | ARTICLE NUMBER | STOCK (1) or min. order m |
| 38.0 -0/+1 | 50.0 ±1.0 | 10 | 30 | 0.7 | 150 | 1.18 | 20 | 5500369 | I |
| 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 | ¤ |
| 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 | ¤ |
| 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 |

Digital version

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





¤ Upon availability.