

LACTADIAL

AGRICULTURE AND FOOD

Food industry/Transfer



Applications

For milk collection: equipment of milk collecting tanks.

Advantages

- Extremely flexible and light for easy handling.
- Will recover its shape after accidental squeeze.
- Smooth, seamless, white tube that does not propagate bacterial growth and complies with the most stringent French, European, and American requirements for foodstuff handling.
- Changes in temperature have no effect due to the quality of rubber compound.
- Resistant to most common cleaning process, either with detergents or steam, at temperature up to 110 °C (during 10 minutes max).
- Abrasion resistant and non marking cover.
- Contains no phthalate.

Technical description

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

Reinforcement: synthetic textile with embedded PET helix.

Cover: NR, blue, fabric impression.

Temperature range: - 30 °C to + 80 °C.

Standard/Approval:

EEU regulations n° 1935/2004 and 2023/2006.

FDA regulation 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.

ID		OD		Working pressure	Bursting pressure	Max. vacuum	Bending radius	Weight	Length	Notes
mm		mm		bar	bar	bar	mm	kg/m	m	
51.0	± 1.0	65.0	± 1.5	6	18	0.7	150	1.34	40	
53.0	± 1.0	67.0	± 1.5	6	18	0.7	160	1.47	40	
55.0	± 1.0	68.5	± 1.5	6	18	0.7	165	1.48	40	
63.0	± 0.7	77.0	± 1.5	6	18	0.7	200	1.72	40	
76.0	± 0.8	92.0	± 1.5	6	18	0.7	250	2.24	40	

Length in blue = stock item. Length in black = non stock (consult us for minimum quantity of order).

Branding:

LACTADIAL



Made in France



TRELLEBORG

and embossed: TRELLEBORG - LACTADIAL - ND - WP 6 bar - week/year - batch number - Made in France