



# KLENET

PROCESSING EQUIPMENT

**Food industry/Cleaning**

Floor wash down and hot-water cleaning in food processing industries, canneries, dairies, slaughterhouses, etc.

**Advantages**

- Very good resistance to high temperatures.
- Smooth for easy handling with light-coloured, non-marking cover.
- Excellent resistance of the cover compound to animal and vegetable grease.
- Contains no phthalate.

**Technical description**

**Inner tube:** food grade quality oil resistant NBR, white, smooth.

**Reinforcement:** synthetic textile.

**Cover:** oil and weather resistant NBR/PVC, blue, smooth.

**Temperature range:** -20°C to +95°C.

**Standard/Approval:**

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

FDA regulation 21 CFR 177.2600.

German legislation: BfR recommendation XXI cat. 3.

French legislation.

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

**Couplings/Fittings**

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



ID mm	OD mm	Working pressure bar	Bursting pressure bar	Bending radius mm	Weight kg/m	Length m	Notes	
<b>13.0</b>	±0.5	21.4	±0.7	10	30	80	0.30	<b>20 - 60 - 120</b>
<b>13.0</b>	±0.5	21.4	±0.7	10	30	80	0.30	<b>40</b>
<b>16.0</b>	±0.5	25.0	±0.8	10	30	95	0.38	<b>20 - 40 - 60 - 120</b>
<b>19.0</b>	±0.7	28.4	±0.8	10	30	115	0.48	<b>20 - 40 - 60</b>
<b>25.0</b>	±0.7	35.0	±1.1	10	30	155	0.62	<b>20 - 40 - 60</b>

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

Lengths in bold = stock item. Other lengths = non stock (consult us for minimum quantity of order).

**Branding**



and embossed: week/year - batch number