



# BIOVAST

PROCESSING EQUIPMENT

**Food industry/Cleaning**

For steam cleaning at temperatures up to +165°C and hot water washing in food processing plants.  
Also for transfer of hot liquid foodstuffs.  
Suitable for reel mounted applications.

**Advantages**

- A hose specially designed for dairies, canneries, fish markets, etc.
- Highly flexible.
- A non staining cover compound.
- Resistant to animal and vegetable fats.
- 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:**

Water: -20°C to +100°C, WP=20bar.

Saturated or superheated steam: +165°C/6bar.

**Standard/Approval:**

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

FDA regulation 21 CFR 177.2600.

German legislation: BfR recommendation XXI cat. 2.

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 (steam) bar	Working pressure (water) bar	Bursting pressure bar	Bending radius mm	Weight kg/m	Length m	Notes
13.0 ±0.8	23.0 ±0.9	6	20	60	65	0.38	<b>20 - 40 - 60 - 80</b>	
16.0 ±0.8	26.0 ±1.0	6	20	60	85	0.44	<b>20 - 40 - 80</b>	
19.0 ±1.0	31.0 ±1.0	6	20	60	100	0.63	<b>20 - 40 - 80</b>	
25.0 ±1.0	37.0 ±1.0	6	20	60	125	0.78	<b>20 - 40</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 - 165°C - 6BAR