



VINITRELL

PROCESSING EQUIPMENT

Food industry/Transfer

Specially designed for wine transfers in wine processing industries. Suction and discharge of any foodstuff except fatty/oily liquids.

Advantages

- The utmost user friendly rubber hose: outstanding flexibility and easy handling thanks to slicking cover, weak tractive effort.
- Food grade white tube complying with the most stringent European and American requirements for foodstuff handling.
- Unaffected by changes in temperature.
- Resistant to detergents or cleaning with steam (110°C during 10 minutes max).
- Non-marking cover.
- Contains no phthalate.

Technical description

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

Reinforcement: synthetic textile with embedded steel helix.

Cover: special polymer-based, red.

Temperature range: -30°C to +80°C.

Standard/Approval:

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

FDA regulation 21 CFR 177.2600.

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	Max. vacuum bar	Bending radius mm	Weight kg/m	Length m	Notes
38.0	±1.0 51.5 ±1.5	10	30	0.9	80	1.15	20 - 40	
50.0	±1.0 65.0 ±1.5	10	30	0.9	100	1.57	20 - 40	
63.0	±1.0 77.0 ±1.5	10	30	0.9	130	1.87	20 - 40	
70.0	±1.0 86.5 ±1.5	10	30	0.9	140	2.42	20 - 40	
75.0	±1.0 91.5 ±1.5	10	30	0.9	150	2.54	20 - 40	

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: TRELLEBORG - VINITRELL - FDA - WP 10bar - week/year - batch number - Made in France