



VENDANGE

PROCESSING EQUIPMENT

Food industry/Transfer

Specially designed for transfer of fresh grapes in wine processing industries.

Advantages

- Outstanding flexibility and easy handling.
- Weak tractive effort thanks to slicking cover.
- Smooth, seamless, white tube, that does not propagate bacterial growth.
- Resistant to cleaning with detergent or steam at temperatures up to 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	Bending radius mm	Weight kg/m	Length m	Notes
100.0	-0/+1 117.0 ±1.5	6	18	140	3.32	20 - 40	
125.0	-0/+1 142.5 ±2.0	6	18	170	4.10	10 - 20	
150.0	-0/+2 167.5 ±2.0	6	18	200	4.97	10 - 20	

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 - VENDANGE - FDA - WP 6bar - week/year - batch number - Made in France