



# TRIX® MULTIFOOD - white

## The versatile hose for the food industry

### Application

TRIX® MULTIFOOD is the universal hose for the food industry. It can be used in dairy, cheese production, margarine production, large-scale catering establishments, fish processing industry as well as in breweries, slaughter-houses, oil mills, skinning industry, large-scale butcher's shops and jam production. It is suitable for conveying milk, whey and hot water up to +90°C (+194°F).

### Marking

"Continental ContiTech TRIX® MULTIFOOD DN 13 PN 20 BAR / 290 PSI glass/fork symbol FDA Made in Germany" on white cover

### Description

- › White, homogeneous, smooth, NBR-lining, absolutely neutral to taste and odour
- › Reinforcements: synthetic fibres
- › White, smooth NBR-cover, resistant to ozone, weather, UV, oils, fats and abrasion
- › Working pressure up to 20 bar / 290 psi
- › Temperature range from -20°C up to +90°C / -4°F up to +194°F
- › Can be steamed up to 6 bar / 87 psi (+164°C / +327°F) – open system only
- › Meets the requirements of EG 1935/2004 and EG 2023/2006
- › Meets FDA (21 CFR 177.2600)

### Technical data

nominal width inch	inner-Ø mm	wall thickness mm	length m	working pressure		min. burst pressure		min. bending radius aprx. mm	weight aprx. g/m
				bar	psi	bar	psi		
1/2	13	5	40	20	290	60	870	95	430
5/8	16	5	40	20	290	60	870	115	500
3/4	19	6	40	20	290	60	870	150	700
1	25	7	40	20	290	60	870	200	1050

Pressure based on room temperature / High pressure and/or temperature lead to reduced component durability

