

VINITRELL



PROCESSING EQUIPMENT

Food industry
Transfer



APPLICATIONS

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 cleaning with most common detergents (see our cleaning guideline for details) or with steam at max. 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 No. 1935/2004, 2023/2006.



FDA regulation No. 21 CFR 177.2600.



French legislation.



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

COUPLINGS/FITTINGS

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



**PROCESSING EQUIPMENT****VINITRELL**

ID mm	OD mm	WORKING PRESSURE bar	BURSTING PRESSURE bar	MAX. VACUUM bar	BENDING RADIUS mm	WEIGHT kg/m	LENGTH m	ARTICLE NUMBER	STOCK () or min. order m
38.0 ±1.0	51.5 ±1.5	10	30	0.9	80	1.15	20	5513028	
38.0 ±1.0	51.5 ±1.5	10	30	0.9	80	1.15	40	5600349	
50.0 ±1.0	65.0 ±1.5	10	30	0.9	100	1.57	20	5026130	
50.0 ±1.0	65.0 ±1.5	10	30	0.9	100	1.57	40	5026129	
63.0 ±1.0	77.0 ±1.5	10	30	0.9	130	1.87	20	5026132	
63.0 ±1.0	77.0 ±1.5	10	30	0.9	130	1.87	40	5026131	
70.0 ±1.0	86.5 ±1.5	10	30	0.9	140	2.42	20	5026133	
70.0 ±1.0	86.5 ±1.5	10	30	0.9	140	2.42	40	5026134	
75.0 ±1.0	91.5 ±1.5	10	30	0.9	150	2.54	20	5026135	
75.0 ±1.0	91.5 ±1.5	10	30	0.9	150	2.54	40	5026136	

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

Digital version

