

BIOVAST



PROCESSING EQUIPMENT

Food industry
Cleaning



APPLICATIONS

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 No. 1935/2004, 2023/2006.



FDA regulation No. 21 CFR 177.2600.



German legislation: BfR recommendation XXI cat. 2.



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.



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ID mm	OD mm	WORKING PRESSURE (STEAM) bar	WORKING PRESSURE (WATER) bar	BURSTING PRESSURE bar	BENDING RADIUS mm	WEIGHT kg/m	LENGTH m	ARTICLE NUMBER	STOCK () or min. order m
13.0 ±0.8	23.0 ±0.9	6	20	60	65	0.36	20	0200331	
13.0 ±0.8	23.0 ±0.9	6	20	60	65	0.36	40	0200332	
13.0 ±0.8	23.0 ±0.9	6	20	60	65	0.36	60	0071327	
13.0 ±0.8	23.0 ±0.9	6	20	60	65	0.36	80	0200328	
16.0 ±1.0	26.0 ±1.0	6	20	60	85	0.43	20	0200333	
16.0 ±1.0	26.0 ±1.0	6	20	60	85	0.43	40	0200334	
16.0 ±1.0	26.0 ±1.0	6	20	60	85	0.43	80	0200329	
19.0 ±1.0	31.0 ±1.0	6	20	60	100	0.59	20	0200335	
19.0 ±1.0	31.0 ±1.0	6	20	60	100	0.59	40	0200336	
19.0 ±1.0	31.0 ±1.0	6	20	60	100	0.59	80	0200330	
25.0 ±1.0	37.0 ±1.0	6	20	60	125	0.69	20	0200337	
25.0 ±1.0	37.0 ±1.0	6	20	60	125	0.69	40	0200338	

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

Digital version

