

BIOVAST



FOOD & BEVERAGE

Food industry/Cleaning



APPLICATIONS

For cleaning and wash-down operations in food industry including steam cleaning at temperatures up to +165°C.
 Suitable for reel mounted applications.
 Also suitable for transfer of aqueous, acidic, alcoholic (up to 70%) or fatty liquid foodstuffs.

ADVANTAGES

A tough cleaning hose specially designed for dairies, meat processing, canneries, fish markets, etc.
 Highly flexible.
 Non staining cover.
 Resistant to animal and vegetable fats.
 Contains no phthalate.

COUPLING/FITTINGS

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

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.

EU

FDA regulation No. 21 CFR 177.2600.

FDA

French legislation.

RF

German legislation: BfR recommendation XXI cat. 2.

BfR

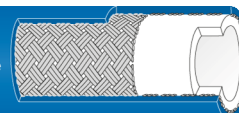
All relevant migrations tests (France and FDA) were performed by the French institute of Poitiers (IANESCO) and confirmed compliant.

TRELLEBORG



BIOVAST  -  - WP 20 BAR

STEAM/VAPEUR 165°C - 6 BAR - Made in France



and embossed: week/year - batch number - 165°C - 6BAR

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ID (MM)	OD (MM)	BURSTING PRESSURE (BAR)	BENDING RADIUS (MM)	WEIGHT (KG/M)	LENGTH (M)	ARTICLE NUMBER
13.0	23.0	60	65	0.36	20	0200331
13.0	23.0	60	65	0.36	40	0200332
13.0	23.0	60	65	0.36	60	0071327
13.0	23.0	60	65	0.36	80	0200328
16.0	26.0	60	85	0.43	20	0200333
16.0	26.0	60	85	0.43	40	0200334
16.0	26.0	60	85	0.43	80	0200329
19.0	31.0	60	100	0.59	20	0200335
19.0	31.0	60	100	0.59	40	0200336
19.0	31.0	60	100	0.59	80	0200330
25.0	37.0	60	125	0.69	20	0200337
25.0	37.0	60	125	0.69	40	0200338

Tolerance on length: $\pm 1\%$ (ISO 1307 Standard).

