

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.

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)

FDA regulation No. 21 CFR 177.2600.

German legislation: BfR recommendation XXI cat.

(BfR)

French legislation.

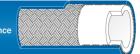


All relevant migrations tests (France and FDA) were performed by the French institute of Poitiers (IANESCO) and confirmed compliant.

COUPLINGS/FITTINGS

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

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





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



