

VINITRELL



FOOD & BEVERAGE



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.	EU
FDA regulation No. 21 CFR 177.2600.	FDA
French legislation.	RF
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.

COMPLEMENTARY INFORMATION

VINITRELL R FDA

Please refer to our cleaning guidelines, available upon request and from our website.

VINITRELL R FDA

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أ	FOOD & BEVERAGE		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	I	
38.0 ±1.0	51.5 ±1.5	10	30	0.9	80	1.15	40	5600349	I	
50.0 ±1.0	65.0 ±1.5	10	30	0.9	100	1.57	20	5026130	I	
50.0 ±1.0	65.0 ±1.5	10	30	0.9	100	1.57	40	5026129	I	
63.0 ±1.0	77.0 ±1.5	10	30	0.9	130	1.87	20	5026132	I	
63.0 ±1.0	77.0 ±1.5	10	30	0.9	130	1.87	40	5026131	I	
70.0 ±1.0	86.5 ±1.5	10	30	0.9	140	2.42	20	5026133	I	
70.0 ±1.0	86.5 ±1.5	10	30	0.9	140	2.42	40	5026134	I	
75.0 ±1.0	91.5 ±1.5	10	30	0.9	150	2.54	20	5026135	I	
75.0 ±1.0	91.5 ±1.5	10	30	0.9	150	2.54	40	5026136	I	
Tolerance on le	Tolerance on length: ±1% (ISO 1307 Standard).									

Digital version



