TRELLEBORG

**VENDANGE** 

# VENDANGE PROCESSING EQUIPMENT

## **Applications**

Specially designed for transfer of fresh grapes in wine processing industries.

#### **Advantages**

- -Outstanding flexibility and easy handling.
- -Weak tractive effort thanks to slicking cover.
- -Smooth, seamless, white tube, that does not propagate bacterial growth.
- -Resistant to cleaning with detergent or steam at temperatures up to 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

For food product:

- 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.

ID mm	OD mm	Working pressure bar	Bursting pressure bar	Bending radius mm	Weight kg/m	Length m	Article number	Stock or min. order m
100 -0/+1	117 ±1.5	6.0	18	140	3.32	20	5026072	•
						40	5026073	•
125 -0/+2	142,5 ±2.0	6.0	18	170	4.1	10	5501457	•
						20	5501458	•
150 -0/+2	167,5 ±2.0	6.0	18	200	4.97	10	5501459	•
						20	5501460	•

¤Upon availability.

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

### **Branding**



and embossed: TRELLEBORG - VENDANGE - FDA - WP 6bar - week/year - batch number - Made in France