

BEERDIAL



FOOD & BEVERAGE

Food industry/Transfer



APPLICATIONS

Specially designed for beer transfers in the brewing industry. Suction and discharge of all foodstuffs including fatty and oily liquids, can be used to transfer alcohol up to 96%.

ADVANTAGES

- Significant reduction in product oxygenation.
- An innovative, food grade & extra-smooth tube designed for unrivalled performance and complying with the most stringent European and American requirements for foodstuff handling.
- Optimum organoleptic neutrality, tasteless and odorless to maintain quality.
- Outstanding flexibility.
- Unaffected by changes in temperature.
- Resistant to cleaning with most common detergents (see our cleaning guideline for details) or with steam at max. 130°C during 30 minutes max.
- Contains no phthalate.

COUPLING/FITTINGS

Trelleborg's UTS coupling system has been designed to fit all connections used on your food processing equipment.

We have developed specific coupling solutions to prevent contamination and preserve product quality. Please contact us for further information.

TECHNICAL DESCRIPTION

Inner tube	Food-grade special polymer-based SKM, white, smooth
Reinforcement	synthetic textile with embedded steel helix
Cover	special polymer-based, weather resistant, red, fabric impression.
Working temperature	-40°C => +120°C. +130°C peak temperature.
Special Properties	Max. vacuum: 0.9 bar.

STANDARD/APPROVAL

EU regulations No. 1935/2004, 2023/2006 and 2024/3190.

EU

FDA regulation No. 21 CFR 177.2600.

FDA

French legislation: Decree of August 5, 2020 (latest applicable version effective from July 1, 2025).

FR

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



and embossed: TRELLEBORG - BEERDIAL - FDA - WP 15bar - week/year - batch number - Made in France



FOOD & BEVERAGE

BEERDIAL



ID (MM)	OD (MM)	WORKING PRESSURE (BAR)	BURSTING PRESSURE (BAR)	BENDING RADIUS (MM)	WEIGHT (KG/M)	LENGTH (M)	ARTICLE NUMBER
25.0	38.0	15	45	50	0.94	20.0	5609476
25.0	38.0	15	45	50	0.94	40.0	5609477
32.0	45.0	15	45	64	1.13	20.0	5609478
32.0	45.0	15	45	64	1.13	40.0	5609479
38.0	51.0	15	45	76	1.31	20.0	5609480
38.0	51.0	15	45	76	1.31	40.0	5609481
50.0	63.0	15	45	100	1.87	20.0	5609482
50.0	63.0	15	45	100	1.87	40.0	5609483
63.0	76.0	15	45	130	2.33	20.0	5609484
63.0	76.0	15	45	130	2.33	40.0	5609485
75.0	90.5	15	45	175	3.29	20.0	5609486
75.0	90.5	15	45	175	3.29	40.0	5609487
100.0	120.5	15	45	400	5.21	20.0	5609488
100.0	120.5	15	45	400	5.21	40.0	5609489

Tolerance on length: $\pm 1\%$ (ISO 1307 Standard).**ADVICE FOR CLEANING PROCESSES****⚠ Before first use:**

- Fill with hot water (70–80 °C) and let stand for at least 2 hours.
- Then clean using a suitable process to prevent premature aging.

Maximum of **2 cleaning cycles per day** (total of 15 min for chemical cycles), followed by a **thorough rinse**.

⚠ Maintenance / Storage

- Regularly check the condition of the hose.
- Store away from light and heat.
- Avoid stagnation (except with ALCODIAL or MULTIDIAL UPE, for limited duration).
- Do not use high-pressure cleaning inside.

These recommendations are provided for guidance only. Other cleaning conditions may also be suitable depending on the application. For more detailed instructions or tailored advice, please refer to our cleaning guidelines or contact us.

Cleaning agents	Max duration in total	Conditions
Hot water	<i>max 30 minutes</i>	max 95 °C
Steam (open end circuit)	<i>max 30 minutes</i>	max 130 °C
Nitric acid (HNO ₃)	<i>max 15 minutes</i>	0.1% at max 85 °C / 3% at room temperature
Phosphoric acid (H ₃ P ₀ 4)		1% at max 85 °C / 3% at room temperature
Chlorinated products (HCl, NACIO, ...)		1% at max 70 °C
Sodium hydroxide (NAOH)		2% at max 80 °C / 5% at room temperature
Hydrogen peroxide (H ₂ O ₂)		1.5% at max 85 °C / 3% at room temperature
Peracetic acid (C ₂ H ₄ O ₃)		1% at max 50 °C

