

ALIKLER D



FOOD & BEVERAGE



Food industry/Transfer

APPLICATIONS

High pressure discharge of liquid foodstuffs such as milk, beer, oil, fat, wine, cider, fruit juice and alcohol up to 95%.

Suction on unloading bays in dairies.

Equipment of processing and filling plants and liquid foodstuff tankers.

ADVANTAGES

- Smooth, seamless, white, multipurpose food grade tube that does not propagate bacterial growth.
- Able to recover its shape after accidental squeeze.
- Changes in temperature have little effect due to the qualities of the rubber compound.
- Resistant to cleaning with most common detergents (see our cleaning guideline for details) or with steam at max. 130°C.
- Non-marking, abrasion resistant cover.
- Contains no phthalate.

COUPLING/FITTINGS

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

COMPLEMENTARY INFORMATION

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

TECHNICAL DESCRIPTION

| Inner tube | food grade oil resistant NBR, white, smooth. |
|---------------------|---|
| Reinforcement | synthetic textile with embedded PET helix for ID≥50mm |
| Cover | oil and weather resistant NBR/ PVC, blue, fabric impression. |
| Working temperature | -30°C => +100°C. |
| Special Properties | Max. vacuum: 0.7 bar. |

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.



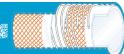




ALIKLER D R M TRELLEBORG ALIKLER D R M K







| FOOD & BEVERAGE | | ALIKLER D | | | | | |
|-----------------|---------|---------------------------|----------------------------|------------------------|---------------|------------|-------------------|
| ID (MM) | OD (MM) | WORKING PRESSURE (BAR) | BURSTING PRESSURE (BAR) | BENDING RADIUS (MM) | WEIGHT (KG/M) | LENGTH (M) | ARTICLE NUMBER |
| 32.0 | 44.0 | 15 | 40 | 220 | 1.00 | 20.0 | 0061567 |
| 32.0 | 44.0 | 15 | 40 | 220 | 1.00 | 40.0 | 0061568 |
| 38.0 | 51.0 | 15 | 40 | 260 | 1.20 | 20.0 | 0061569 |
| 38.0 | 51.0 | 15 | 40 | 260 | 1.20 | 40.0 | 0061570 |
| 50.0 | 66.0 | 15 | 40 | 265 | 1.97 | 20.0 | 0061571 |
| 50.0 | 66.0 | 15 | 40 | 265 | 1.97 | 40.0 | 0061572 |
| 63.0 | 79.0 | 15 | 40 | 270 | 2.38 | 20.0 | 0061573 |
| 63.0 | 79.0 | 15 | 40 | 270 | 2.38 | 40.0 | 0061574 |
| 75.0 | 91.0 | 15 | 40 | 290 | 2.85 | 20.0 | 0061575 |
| 75.0 | 91.0 | 15 | 40 | 290 | 2.85 | 40.0 | 0061576 |
| 100.0 | 117.0 | 15 | 40 | 500 | 3.81 | 20.0 | 0061577 |
| 100.0 | 117.0 | 15 | 40 | 500 | 3.81 | 40.0 | 0061578 |

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

