

VINITRELL



FOOD & BEVERAGE

Food industry/Transfer



APPLICATIONS

Specially designed for wine transfers in wine processing industries and for transfer of fresh grapes on the largest diameters.

Suction and discharge of any foodstuff except fatty/oily liquids.
Max. vacuum: 0.9 bar.

ADVANTAGES

- The utmost user friendly rubber hose: outstanding flexibility and easy handling thanks to slicking cover, non-marking with 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.
- 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 quality NR, white, smooth.
Reinforcement	synthetic textile with embedded steel helix.
Cover	special polymer-based, red.
Working temperature	-30°C => +80°C.

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 - VINITRELL - FDA - WP 10bar - week/year - batch number - Made in France



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



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ID (MM)	OD (MM)	WORKING PRESSURE (BAR)	BURSTING PRESSURE (BAR)	BENDING RADIUS (MM)	WEIGHT (KG/M)	LENGTH (M)	ARTICLE NUMBER
38.0	51.5	10	30	80	1.15	20.0	5513028
38.0	51.5	10	30	80	1.15	40.0	5600349
50.0	65.0	10	30	100	1.57	20.0	5026130
50.0	65.0	10	30	100	1.57	40.0	5026129
63.0	77.0	10	30	130	1.87	20.0	5026132
63.0	77.0	10	30	130	1.87	40.0	5026131
70.0	86.5	10	30	140	2.42	20.0	5026133
70.0	86.5	10	30	140	2.42	40.0	5026134
75.0	91.5	10	30	150	2.54	20.0	5026135
75.0	91.5	10	30	150	2.54	40.0	5026136
100.0	117.0	6	18	160	3.32	20.0	5026072
125.0	142.5	6	18	170	4.10	40.0	5501457
125.0	142.5	6	18	170	4.10	20.0	5501458
150.0	167.5	6	18	200	4.97	10.0	5501459
150.0	167.5	6	18	200	4.97	20.0	5501460

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 90 °C
Steam (open end circuit)	<i>max 10 minutes</i>	max 110 °C
Nitric acid (HNO ₃)	<i>max 15 minutes</i>	0.1% at max 85 °C / 3% at room temperature
Phosphoric acid (H ₃ PO 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)		3% at room temperature
Peracetic acid (C ₂ H ₄ O ₃)		0.5% at room temperature

