

LACTADIAL



PROCESSING EQUIPMENT

Food industry
Transfer



APPLICATIONS

For milk collection: equipment of milk collecting tanks.

ADVANTAGES

- ┌ Extremely flexible and light for easy handling.
- ┌ Will recover its shape after accidental squeeze.
- ┌ Smooth, seamless, white tube that does not propagate bacterial growth and complies with the most stringent French, European and American requirements for foodstuff handling.
- ┌ Changes in temperature have no effect due to the quality of rubber compound.
- ┌ Resistant to cleaning with most common detergents (see our cleaning guideline for details) or with steam at max. 110 °C during 10 minutes max.
- ┌ Abrasion resistant and non marking cover.
- ┌ Contains no phthalate.

TECHNICAL DESCRIPTION

Inner tube: food grade quality NR, white, smooth.

Reinforcement: synthetic textile with embedded PET helix.

Cover: weather and abrasion resistant NR, blue, fabric impression.

Temperature range: -30 °C to +80 °C.

STANDARD/APPROVAL

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.

COMPLEMENTARY INFORMATION

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





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ID mm	OD mm	WORKING PRESSURE bar	BURSTING PRESSURE bar	MAX. VACUUM bar	BENDING RADIUS mm	WEIGHT kg/m	MAX. LENGTH m	ARTICLE NUMBER	STOCK () or min. order m
40.0 ±1.0	51.0 ±1.5	6	18	0.7	140	0.97	40	5603895	200
51.0 ±1.0	65.0 ±1.5	6	18	0.7	150	1.34	13.3	5013018	∅
51.0 ±1.0	65.0 ±1.5	6	18	0.7	150	1.34	15	5013019	∅
51.0 ±1.0	65.0 ±1.5	6	18	0.7	150	1.34	40	5013020	∅
53.0 ±1.0	67.0 ±1.5	6	18	0.7	160	1.47	40	5513070	∅
55.0 ±1.0	68.5 ±1.5	6	18	0.7	165	1.52	40	5013650	∅
63.0 ±1.0	77.0 ±1.5	6	18	0.7	200	1.72	13.3	5013021	∅
63.0 ±1.0	77.0 ±1.5	6	18	0.7	200	1.72	15	5013022	∅
63.0 ±1.0	77.0 ±1.5	6	18	0.7	200	1.72	40	5013023	∅
70.0 ±1.0	83.5 ±1.5	6	18	0.7	230	2	40	5600927	∅
76.0 ±1.0	92.0 ±1.5	6	18	0.7	250	2.24	13.3	5013024	∅
76.0 ±1.0	92.0 ±1.5	6	18	0.7	250	2.24	40	5013025	∅
80.0 ±1.0	96.0 ±1.5	6	18	0.7	295	2.4	40	5513794	120

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

∅ Upon availability.

Digital version

