

# TRELLVIN



## PROCESSING EQUIPMENT

Food industry  
Transfer



### APPLICATIONS

Suction and discharge of wine, beer and other liquid foodstuffs such as milk, cider, fruit juice and alcohol up to 96%.

Specifically designed for tank transfer in wineries, unloading bays and for liquid foodstuff tankers.

### ADVANTAGES

- | A smooth, seamless, white, multipurpose food grade tube that does not propagate bacterial growth.
- | Collapsible: will recover its shape after accidental squeeze.
- | Flexible and easy to handle.
- | Excellent resistance to kinking.
- | 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.

### TECHNICAL DESCRIPTION

Inner tube: food grade EPDM, white, smooth.

Reinforcement: synthetic textile with embedded PET helix.

Cover: weather resistant EPDM, wine-red, fabric impression.

Temperature range: -30 °C to +100 °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.



**PROCESSING EQUIPMENT****TRELLVIN**

ID mm	OD mm	WORKING PRESSURE bar	BURSTING PRESSURE bar	MAX. VACUUM bar	BENDING RADIUS mm	WEIGHT kg/m	LENGTH m	ARTICLE NUMBER	STOCK ( ) or min. order m
38.0 -0/+1	50.0 ±1.0	10	30	0.7	150	1.18	20	5500369	1
38.0 -0/+1	50.0 ±1.0	10	30	0.7	150	1.18	40	5500370	1
50.0 -0/+1	62.0 ±1.5	10	30	0.7	200	1.48	20	5500371	2
50.0 -0/+1	62.0 ±1.5	10	30	0.7	200	1.48	40	5500372	1
63.0 -0/+1	75.5 ±1.5	10	30	0.7	315	2.1	20	5500373	2
63.0 -0/+1	75.5 ±1.5	10	30	0.7	315	2.1	40	5500374	1
75.0 -0/+1	88.0 ±1.5	10	30	0.7	375	2.46	20	5500375	120
75.0 -0/+1	88.0 ±1.5	10	30	0.7	375	2.46	40	5500376	120

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

2 Upon availability.

Digital version

