BIOVAST



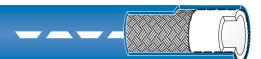
Applications

For steam cleaning at temperatures up to +165 °C and hot water washing in food processing plants.

Also for transfer of hot liquid foodstuffs. Suitable for reel mounted applications.

Advantages

- A hose specially designed for dairies, canneries, fish markets, etc.
- Highly flexible.
- A non staining cover compound.
- Resistant to animal and vegetable fats.
- International approvals.



Technical description

Inner tube: foodstuff quality, oil resistant NBR, white, smooth.

Reinforcement: synthetic textile, braided.

Cover: oil and weather resistant NBR/PVC, blue, smooth.

Temperature range:

- water : -20 °C to +100 °C , WP = 20 bar.

- saturated or superheated steam : + 165 °C / 6 bar.

Branding: with a discontinuous succession of reversed trapeziums printed in white ink, and between each sequence of trapeziums, printed alternately in white ink:

TRELLEBORG

and

BIOVAST - T - WP 20 bar - STEAM/VAPEUR - 165 °C - 6 bar

Standard / approval:

CEE Guide for foodstuffs contact.

Directives of the American (FDA) and German (BGvV) legislation on sanitary hoses.

Food grade approval from the French Institute of Poitiers (IANESCO).

ID		Wall thickness	OD		Working pressure steam	Working pressure water	Bursting pressure water	Bending radius	Weight	Length	Article No.	Stock item
mm		mm	mm		bar	bar	bar	mm	kg/m	m		
13.0	± 0.8	5.0	23.0	± 0.9	6	20	60	65	0.38	20	200331	•
										40	200332	•
										80	200328	•
16.0	± 1.0	5.0	26.0	± 1.0	6	20	60	85	0.44	20	200333	•
										40	200334	•
										80	200329	•
19.0	± 1.0	6.0	31.0	± 1.0	6	20	60	100	0.63	20	200335	•
										40	200336	•
										80	200330	•
25.0	± 1.0	6.0	37.0	± 1.0	6	20	60	125	0.78	20	200337	•
										40	200338	•

• = Stock item

H3 3 23 03 1 /02 02 2001

