

## APPLICATION

- Food hose of latest generation, specifically designed to meet the demanding requirements of the beer processing industry.
- It is suitable for conveying high quality raw, pasteurized and organic beer, alcoholic beverages (alcohol content limit at room temperature: 96%), soft drinks and wine
- Delivery and slight suction hose.
- It is also suitable for conveying fatty liquid foodstuffs.

## CONSTRUCTION

### TUBE

- UPE (Ultra High Molecular Weight Polyethylene), light colour, food grade, odourless and tasteless, mirror smooth.
- It complies with FDA Standards, D.M. 21/03/73 and following amendments, Reg. EU 10/2011.

### REINFORCEMENT

- Plies of synthetic cord.

### COVER

- CR rubber, red colour, resistant to abrasion, ozone and weather, smooth, cloth finish.

## SAFETY FACTOR

- $\geq 3$  times working pressure.

## MAIN BENEFITS

- The special structure is free from plasticizers, phthalates and animal derived ingredients, thus reducing the risk of bacterial growth and contamination of the product conveyed.
- The very strong structure makes it perfect for loading and unloading operations in breweries.
- The composition of the cover ensures utmost resistance to aging.
- Hose in accordance with EC 1935/2004 and 2023/2006/EC (GMP).
- The production cycle is free from animal derived ingredients, phthalates, adipates and materials subject to restrictions acc. to EC 1907/2006 (REACH).

## TEMPERATURE RANGE

- From -30°C to +90°C

## STERILIZATION

- Sterilization up to +130°C for max. 30 minutes.

## TECHNICAL SPECIFICATIONS

SIZE TOLERANCES: I.D.: ISO 1307 - Wall thickness: DIN 7715 T4 S2 - Length: ISO 1307

Inner Diameter mm	Outer diameter mm	Wall thickness mm	Working pressure BAR	Burst pressure BAR	Vacuum BAR	Min. bending radius mm	Approx. weight kg/m	Max. length m
25	37	6.0	16	48	-0.8	150	0.74	40
32	48	8.0	16	48	-0.8	200	1.38	40
40	60	10.0	16	48	-0.8	250	2.10	40
50	72	11.0	16	48	-0.8	350	2.95	40
65	89	12.0	16	48	-0.7	450	4.00	40
75	105	15.0	16	48	-0.6	500	5.70	40
80	110	15.0	16	48	-0.6	650	5.90	40
100	130	15.0	16	48	-0.6	750	6.95	40

Other sizes and colours are available upon request. Please contact our Sales Department. Above technical data refer to application at room temperature (+20°C).



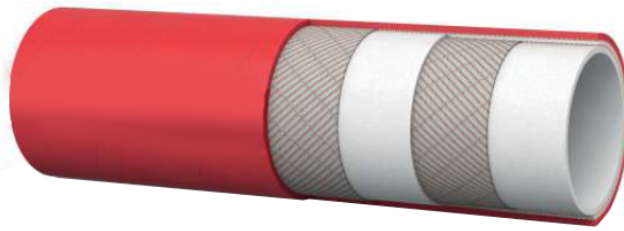
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## APPLICATION

- Food hose of latest generation, specifically designed to meet the demanding requirements of the beer processing industry.
- It is suitable for conveying high quality raw, pasteurized and organic beer, alcoholic beverages, soft drinks and wine.
- Delivery and slight suction hose.

## CONSTRUCTION

### TUBE

- BIIR rubber (code 90FDA), light colour, food grade, odourless and tasteless, mirror smooth.
- It complies with FDA Standards, 3-A Sanitary Standards n.18-03-Class II, D.M. 21/03/73 and following amendments.
- Validation by the institute "Technische Universität München WEIHENSTEPHAN".

### REINFORCEMENT

- Plies of synthetic cord.

### COVER

- CR rubber, red colour, resistant to abrasion, ozone and weather, smooth, cloth finish.

## MAIN BENEFITS

- The special structure is free from plasticizers, phthalates and animal derived ingredients, thus reducing the risk of bacterial growth and contamination of the product conveyed.
- The very strong structure makes it perfect for loading and unloading operations in breweries.
- The composition of the cover ensures utmost resistance to aging.
- Hose in accordance with EC 1935/2004 and 2023/2006/EC (GMP).
- The production cycle is free from animal derived ingredients, phthalates, adipates and materials subject to restrictions acc. to EC 1907/2006 (REACH).

## SAFETY FACTOR

- $\geq 3$  times working pressure.

## TEMPERATURE RANGE

- From  $-40^{\circ}\text{C}$  to  $+120^{\circ}\text{C}$ .

## STERILIZATION

- Sterilization up to  $+130^{\circ}\text{C}$  for max. 30 minutes.
- In case of long lasting sterilizations we suggest to use the model with vulcanized couplings at the ends.

## TECHNICAL SPECIFICATIONS

SIZE TOLERANCES: I.D.: ISO 1307 - Wall thickness: DIN 7715 T4 S2 - Length: ISO 1307

Inner Diameter mm	Outer diameter mm	Wall thickness mm	Working pressure BAR	Burst pressure BAR	Vacuum BAR	Min. bending radius mm	Approx. weight Kg/m	Max. length m
13	23	5	16	48	-0.6	80	0.37	40
19	29	5	16	48	-0.6	120	0.48	40
25	37	6	16	48	-0.6	150	0.74	40
32	48	8	16	48	-0.6	200	1.38	40
38	56	9	16	48	-0.6	240	1.85	40
40	60	10	16	48	-0.6	240	2.10	40
50	70	10	16	48	-0.6	300	2.75	40
51	71	10	16	48	-0.6	300	2.80	40
63.5	87.5	12	16	48	-0.5	400	3.90	40
65	89	12	16	48	-0.5	400	4.00	40
75	105	15	16	48	-0.4	450	5.70	40
76	106	15	16	48	-0.4	450	5.75	40
80	110	15	16	48	-0.4	500	5.90	40
100	130	15	16	48	-0.4	600	6.95	40
102	132	15	16	48	-0.4	600	7.00	40

Other sizes and colours are available upon request. Please contact our Sales Department. Above technical data refer to application at room temperature ( $+20^{\circ}\text{C}$ ).

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