



TRELLVIN

PROCESSING EQUIPMENT

Food industry/Transfer

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 detergents at temperatures up to +130°C (during several minutes).
- 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 n° 1935/2004 and 2023/2006.

FDA regulation 21 CFR 177.2600.

French legislation.

All relevant migrations tests (France and FDA) were performed and confirmed compliant by the French institute of Poitiers (IANESCO).

Couplings/Fittings

Specially designed fittings are available, please contact us for further information in order to get optimum connections.



ID mm	OD mm	Working pressure bar	Bursting pressure bar	Max. vacuum bar	Bending radius mm	Weight kg/m	Length m	Notes
38.0	-0/+1 50.0 ±1.0	10	30	0.7	150	1.18	20 - 40	
50.0	-0/+1 62.0 ±1.5	10	30	0.7	200	1.48	40	
63.0	-0/+1 75.5 ±1.5	10	30	0.7	315	2.10	40	
70.0	-0/+1 83.0 ±1.5	10	30	0.7	350	2.32	20 - 40	
75.0	-0/+1 88.0 ±1.5	10	30	0.7	375	2.46	20 - 40	

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

Lengths in bold = stock item. Other lengths = non stock (consult us for minimum quantity of order).

Branding



and embossed: TRELLEBORG - TRELLVIN - FDA - WP 10bar - week/year - batch number - Made in France