

# CONTI® CLEANJET - FDA

## The ideal high pressure and cleaning hose for the food industry

**CONTI® CLEANJET - FDA** is the perfect cleaning (washdown) hose for food companies, canteen kitchens and the food and beverage industry. The hose is designed for cold water as well as hot water up to +80°C (+176°F). CONTI® CLEANJET - FDA is able to convey hot oil and fluid fatty food.

- ◊ White, non-porous NBR lining
- ◊ Reinforcements: synthetic fibres
- ◊ Blue, fat resistant NBR cover (also chicken fat), resistant to ozone, weather, UV and abrasion
- ◊ Working pressure up to 90 bar / 1305 psi
- ◊ Temperature range from -20°C up to +80°C / -4°F up to +176°F
- ◊ Can be steamed up to 6 bar / 87 psi (+164°C / +327°F) for sterilisation – open system only
- ◊ Highly flexible
- ◊ Lining and cover both resistant to oil and fats
- ◊ Meets the requirements of EG 1935/2004 und EG 2023/2006
- ◊ Meets FDA (21 CFR 177.2600)

### Technical Data

nominal width	Inner-Ø	wall thickness	length	working pressure		min. burst pressure		min. bending radius	weight
zoll / inch	mm	mm	m	bar	psi	bar	psi	aprx. mm	aprx. g/m
3/8	9,5	4,5	> 5	90	1305	360	5221	70	270

Pressure and vacuum based on room temperature / High pressure and/or temperature lead to reduced component durability

