TRELLVIN L

AGRICULTURE AND FOOD

Food industry/Transfer



Applications

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

- Smooth, seamless, white, multipurpose food grade tube that does not propagate bacterial growth.
- Flexible and easy to handle, especially in large diameters for tank loading and transfer of grapes, transfer of marc.
- Changes in temperature have little effect due to the qualities of the rubber compound.
- Resistant to cleaning with detergents or steam (max. + 130 °C during several minutes).
- Non-marking, with very good ageing and weather resistance.
- Contains no phthalate.

Technical description

Inner tube: food grade EPDM, white, smooth.

Reinforcement: synthetic textile.

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	Weight kg/m	Length m	Notes
50.0	-0/+ 1.0	61.5	± 1.5	10	30	1.24	20 - 40	
63.0	-0/+ 1.0	74.5	± 1.5	10	30	1.49	20 - 40	
75.0	-0/+ 1.0	88.0	± 1.5	10	30	1.99	20 - 40	
100.0	-0/+ 1.5	114.0	± 2.0	10	30	2.63	20	
125.0	-0/+ 1.5	140.0	± 2.0	10	30	4.23	20	
150.0	-0/+ 1.5	165.0	± 2.0	10	30	4.97	20	

Length in blue = stock item. Length in black = non stock (consult us for minimum quantity of order).

Branding:

TRELLVIN L ST EM TRELLEBORG