

BIOCLEAN



PROCESSING EQUIPMENT

Food industry
High pressure cleaning



APPLICATIONS

High pressure cleaning specifically for food industries.
Can also be used for transfer of any liquid foodstuffs.

ADVANTAGES

- † Very flexible.
- † Non-marking cover.
- † Food grade quality white inner tube, oil resistant.
- † Branding over red stripe for easy and quick identification.
- † Contains no phthalate.

TECHNICAL DESCRIPTION

Inner tube: food grade quality oil resistant NBR, white, smooth.

Reinforcement: synthetic textile.

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

Temperature range: -20 °C to +100 °C.

STANDARD/APPROVAL

EU regulations No. 1935/2004, 2023/2006.



FDA regulation No. 21 CFR 177.2600.



German legislation: BfR recommendation XXI cat. 3.



French legislation.



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

COUPLINGS/FITTINGS

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



TRELLEBORG

BIOCLEAN - 7 - WP 60 BAR

100 °C - Made in France

**PROCESSING EQUIPMENT****BIOCLEAN**

ID mm	OD mm	WORKING PRESSURE bar	BURSTING PRESSURE bar	BENDING RADIUS mm	WEIGHT kg/m	LENGTH m	ARTICLE NUMBER	STOCK () or min. order m
7.9 ±0.5	15.9 ±0.6	60	180	50	0.2	20	5026076	
7.9 ±0.5	15.9 ±0.6	60	180	50	0.2	40	5026077	
7.9 ±0.5	15.9 ±0.6	60	180	50	0.2	120	5026109	
9.5 ±0.5	18.0 ±0.7	60	180	60	0.25	20	5026110	
9.5 ±0.5	18.0 ±0.7	60	180	60	0.25	40	5026113	
9.5 ±0.5	18.0 ±0.7	60	180	60	0.25	80	5026114	
9.5 ±0.5	18.0 ±0.7	60	180	60	0.25	120	5026115	
12.7 ±0.6	22.0 ±0.8	60	180	70	0.34	20	5012778	
12.7 ±0.6	22.0 ±0.8	60	180	70	0.34	30	5513514	⊠
12.7 ±0.6	22.0 ±0.8	60	180	70	0.34	40	5012779	
12.7 ±0.6	22.0 ±0.8	60	180	70	0.34	80	5026111	
12.7 ±0.6	22.0 ±0.8	60	180	70	0.34	120	5026112	
15.9 ±0.8	26.5 ±1.0	60	180	80	0.48	20	5026079	
15.9 ±0.8	26.5 ±1.0	60	180	80	0.48	40	5026080	
15.9 ±0.8	26.5 ±1.0	60	180	80	0.48	80	5026081	
15.9 ±0.8	26.5 ±1.0	60	180	80	0.48	120	5026116	

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

⊠ Upon availability.

Digital version

