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// 49200



**General purpose food quality - PVC
FDA - EU 10/2011 A+B+C - AS 2070**

Tube: transparent PVC.
Reinforcement: high tensile textile cords.
Cover: transparent PVC with longitudinal red stripes - abrasion and ozone resistant.
Application: general purpose food quality. Sterilize with 5% soda solution.
Constant operation: -5 °C +60 °C (+23 °F +140 °F)

↻		↻		↻		↻		↻		↻		
mm	in	mm	in	bar	psi	bar	psi	mm	in	%	kg/m	lb/ft
6,0	1/4"	11,00	0,43	20	300	60	900				0,085	0,06
6,0	1/4"	12,00	0,47	20	300	60	900				0,110	0,08
8,0	5/16"	13,00	0,51	15	225	45	650				0,105	0,08
8,0	5/16"	13,00	0,51	15	225	45	650				0,105	0,08
8,0	5/16"	14,00	0,55	15	225	45	650				0,130	0,09
10,0	3/8"	15,00	0,59	15	225	45	650				0,125	0,09
10,0	3/8"	16,00	0,63	15	225	45	650				0,155	0,11
13,0	1/2"	19,00	0,75	10	150	30	450				0,190	0,13
16,0	5/8"	22,00	0,87	10	150	30	450				0,225	0,16
19,0	3/4"	25,00	0,98	10	150	30	450				0,260	0,18
19,0	3/4"	26,00	1,02	10	150	30	450				0,310	0,21
25,0	1"	32,00	1,26	10	150	30	450				0,390	0,27
25,0	1"	33,00	1,30	10	150	30	450				0,450	0,31
30,0	1 3/16"	38,00	1,50	7	100	21	300				0,530	0,36
32,0	1 1/4"	42,00	1,65	7	100	21	300				0,715	0,49
38,0	1 1/2"	48,00	1,89	7	100	21	300				0,830	0,56
51,0	2"	63,00	2,48	6	90	18	270				1,330	0,90

// 4660L



**General purpose S&D - PVC - Standard duty
FDA - EU 10/2011 A+B+C - AS 2070**

Construction: transparent PVC - abrasion and ozone resistant.
Reinforcement: white shock resistant rigid PVC.
Application: general purpose liquid food and alcoholic beverages suction and delivery - max 20% - Sterilize with 5% soda solution.
Constant operation: -5 °C +60 °C (+23 °F +140 °F)

↻		↻		↻		↻		↻		↻		
mm	in	mm	in	bar	psi	bar	psi	mm	in	%	kg/m	lb/ft
20,0	13/16"			8	120	24	350	90,0	3,54	70	0,230	0,16
25,0	1"			8	120	24	350	113,0	4,45	70	0,290	0,20
30,0	1 3/16"			7	100	21	300	135,0	5,31	70	0,360	0,25
32,0	1 1/4"			7	100	21	300	144,0	5,67	70	0,390	0,27
35,0	1 3/8"			7	100	21	300	158,0	6,22	70	0,440	0,30
38,0	1 1/2"			6	90	18	270	171,0	6,73	70	0,510	0,35
40,0	1 9/16"			6	90	18	270	180,0	7,09	70	0,540	0,37
45,0	1 3/4"			6	90	18	270	203,0	7,99	70	0,670	0,46
51,0	2"			5	75	15	225	230,0	9,06	70	0,760	0,52
55,0	2 1/6"			5	75	15	225	247,0	9,72	70	0,810	0,55
60,0	2 3/8"			5	75	15	225	270,0	10,63	70	0,920	0,62
63,0	2 1/2"			5	75	15	225	284,0	11,18	70	0,970	0,66
70,0	2 3/4"			5	75	15	225	315,0	12,40	70	1,160	0,78
76,0	3"			5	75	15	225	342,0	13,46	70	1,330	0,90
80,0	3 1/8"			4	60	12	180	360,0	14,17	70	1,450	0,98
90,0	3 1/2"			4	60	12	180	405,0	15,94	70	1,800	1,21
102,0	4"			4	60	12	180	459,0	18,07	70	2,190	1,48
120,0	4 3/4"			3	45	9	135	540,0	21,26	50	2,700	1,82

Dimensions shown may be changed without prior notice

// 4680H



Liquid food S&D - PVC - Heavy duty
FDA - EU 10/2011 A+B+C - AS 2070

Construction: transparent PVC - abrasion and ozone resistant.
Reinforcement: red shock resistant rigid PVC.
Application: liquid food and alcoholic beverages suction and delivery - max 20%. Sterilize with 5% soda solution.
Constant operation: -5 °C +60 °C (+23 °F +140 °F)

↔		↔		↻		↻		↷		↪	⚖	
mm	in	mm	in	bar	psi	bar	psi	mm	in	%	kg/m	lb/ft
25,0	1"			7	100	21	300	125,0	4,92	90	0,405	0,28
32,0	1 1/4"			7	100	21	300	160,0	6,30	90	0,530	0,36
38,0	1 1/2"			7	100	21	300	190,0	7,48	90	0,745	0,51
40,0	1 9/16"			7	100	21	300	200,0	7,87	90	0,765	0,52
51,0	2"			7	100	21	300	255,0	10,04	90	1,015	0,69
60,0	2 3/8"			7	100	21	300	300,0	11,81	90	1,475	1,00
63,0	2 1/2"			6	90	18	270	315,0	12,40	90	1,525	1,03
76,0	3"			5	75	15	225	380,0	14,96	90	1,930	1,30
80,0	3 1/8"			5	75	15	225	400,0	15,75	90	2,135	1,44
102,0	4"			4	60	12	180	510,0	20,08	90	3,355	2,26
120,0	4 3/4"			3	45	9	135	600,0	23,62	80	3,645	2,45

// 47200



General purpose food quality S&D - PVC
FDA - EU 10/2011 A+B+C - AS 2070

Construction: transparent PVC - abrasion and ozone resistant.
Reinforcement: Steel helix wire.
Application: general purpose liquid food and alcoholic beverages suction and delivery - max 20% - Sterilize with 5% soda solution.
Constant operation: -5 °C +60 °C (+23 °F +140 °F)

↔		↔		↻		↻		↷		↪	⚖	
mm	in	mm	in	bar	psi	bar	psi	mm	in	%	kg/m	lb/ft
10,0	3/8"	16,00	0,63	15	225	45	650	40,0	1,57	90	0,160	0,11
13,0	1/2"	19,00	0,75	7	100	21	300	52,0	2,05	85	0,195	0,14
14,0	9/16"	20,00	0,79	6	90	18	270	56,0	2,20	85	0,210	0,15
16,0	5/8"	22,00	0,87	6	90	18	270	64,0	2,52	85	0,250	0,17
18,0	23/32"	25,00	0,98	6	90	18	270	72,0	2,83	85	0,300	0,21
20,0	13/16"	27,00	1,06	5	75	15	225	80,0	3,15	85	0,330	0,23
22,0	7/8"	29,00	1,14	5	75	15	225	88,0	3,46	85	0,380	0,26
25,0	1"	33,00	1,30	5	75	15	225	100,0	3,94	85	0,515	0,35
30,0	1 3/16"	38,00	1,50	4	60	12	180	120,0	4,72	85	0,610	0,41
32,0	1 1/4"	40,00	1,57	4	60	12	180	128,0	5,04	85	0,650	0,44
35,0	1 3/8"	44,00	1,73	4	60	12	180	140,0	5,51	85	0,785	0,53
38,0	1 1/2"	47,00	1,85	4	60	12	180	152,0	5,98	85	0,810	0,55
40,0	1 9/16"	49,00	1,93	3	45	9	135	160,0	6,30	85	0,885	0,60
45,0	1 3/4"	55,00	2,17	3	45	9	135	180,0	7,09	80	1,100	0,74
51,0	2"	61,00	2,40	3	45	9	135	204,0	8,03	80	1,230	0,83
60,0	2 3/8"	72,00	2,83	2	30	6	90	240,0	9,45	80	1,700	1,15
63,0	2 1/2"	75,00	2,95	2	30	6	90	252,0	9,92	80	1,775	1,20
70,0	2 3/4"	84,00	3,31	2	30	6	90	280,0	11,02	80	2,030	1,37
76,0	3"	90,00	3,54	2	30	6	90	304,0	11,97	70	2,350	1,58
80,0	3 1/8"	94,00	3,70	2	30	6	90	320,0	12,60	70	2,500	1,69
90,0	3 1/2"	104,00	4,09	2	30	6	90	360,0	14,17	70	3,000	2,02
102,0	4"	116,00	4,57	2	30	6	90	408,0	16,06	70	3,480	2,34
105,0	4 1/8"	121,00	4,76	3	45	9	135	420,0	16,54	90	4,250	2,86
152,0	6"	172,00	6,77	2	30	6	90	608,0	23,94	70	7,200	4,84

// 452LH



**Liquid food delivery 10 bar (150 psi)
FDA arrêté du 09/11/94 D**

Tube: white NR.
Reinforcement: high tensile textile cords.
Cover: red NBR/PVC - abrasion and ozone resistant.
Application: liquid food and alcoholic beverages delivery - max 50%. Sterilize with 110 °C (230 °F) steam for 10 minutes or with 5% soda solution.
Constant operation: -30 °C +80 °C (-22 °F +176 °F)

↔		↔		↻		↻		⤴		⚖		
mm	in	mm	in	bar	psi	bar	psi	mm	in	%	kg/m	lb/ft
13,0	1/2"	23,00	0,91	10	150	30	450				0,380	0,26
19,0	3/4"	31,00	1,22	10	150	30	450				0,610	0,41
25,0	1"	37,00	1,46	10	150	30	450				0,760	0,52
32,0	1 1/4"	44,00	1,73	10	150	30	450				0,930	0,63
38,0	1 1/2"	50,00	1,97	10	150	30	450				1,080	0,73
51,0	2"	65,00	2,56	10	150	30	450				1,690	1,14
63,0	2 1/2"	77,00	3,03	10	150	30	450				2,030	1,37
76,0	3"	92,00	3,62	10	150	30	450				2,810	1,89

// 402LH



**Liquid food S&D 10 bar (150 psi)
FDA arrêté du 09/11/94 D**

Tube: white NR.
Reinforcement: high tensile textile cords with embedded steel helix wire.
Cover: red NBR/PVC - abrasion and ozone resistant.
Application: liquid food and alcoholic beverages suction and delivery - max 50%. Special construction for maximum flexibility. Sterilize with 110 °C (230 °F) steam for 10 minutes or with 5% soda solution.
Constant operation: -30 °C +80 °C (-22 °F +176 °F)

↔		↔		↻		↻		⤴		⚖		
mm	in	mm	in	bar	psi	bar	psi	mm	in	%	kg/m	lb/ft
25,0	1"	37,00	1,46	10	150	30	450	75,0	2,95	100	0,910	0,62
38,0	1 1/2"	50,00	1,97	10	150	30	450	114,0	4,49	100	1,260	0,85
51,0	2"	63,00	2,48	10	150	30	450	153,0	6,02	100	1,620	1,09
76,0	3"	88,00	3,46	10	150	30	450	228,0	8,98	90	2,550	1,72
102,0	4"	116,00	4,57	10	150	30	450	306,0	12,05	90	3,540	2,38

Dimensions shown may be changed without prior notice

// 410LL


**Alcoholic beverages S&D 16 bar (240 psi) -
Crush resistant
FDA arrêté du 09/11/94 D**
Tube: white chlorobutyl.

Reinforcement: high tensile textile cords with embedded PET helix.

Cover: white EPDM - abrasion and ozone resistant.

Application: liquid food and alcoholic beverages suction and delivery - max 95%. Special crush resistant construction. Sterilize with 130 °C (266 °F) steam for 30 minutes or with 5% soda solution.

Constant operation: -30 °C +108 °C (-22 °F +226 °F)

↔		↔		↻		↻		⤴		⚖		
mm	in	mm	in	bar	psi	bar	psi	mm	in	%	kg/m	lb/ft
25,0	1"	37,00	1,46	16	240	48	720	100,0	3,94	100	0,870	0,59
38,0	1 1/2"	52,00	2,05	16	240	48	720	152,0	5,98	100	1,470	0,99
51,0	2"	65,00	2,56	16	240	48	720	204,0	8,03	100	1,900	1,28
76,0	3"	92,00	3,62	16	240	48	720	304,0	11,97	100	3,210	2,16

// 412LE



IANESCO



**Milk tanker 10 bar (150 psi) - Hard wall
FDA arrêté du 09/11/94 D**

Tube: white NR.
Reinforcement: high tensile textile cords with embedded steel helix wire.
Cover: blue NR/EPDM - abrasion and ozone resistant.
Application: liquid food suction and delivery. Special construction for maximum flexibility in milk tanker applications. Sterilize with 110 °C (230 °F) steam for 10 minutes or with 5% soda solution.
Constant operation: -40 °C +80 °C (-40 °F +176 °F)

↔		↔		↻		↻		⤴		⤵		⚖	
mm	in	mm	in	bar	psi	bar	psi	mm	in	%	kg/m	lb/ft	
25,0	1"	35,00	1,38	10	150	30	450	50,0	1,97	100	0,660	0,45	
32,0	1 1/4"	42,00	1,65	10	150	30	450	64,0	2,52	100	0,810	0,55	
38,0	1 1/2"	48,00	1,89	10	150	30	450	76,0	2,99	100	0,940	0,64	
40,0	1 9/16"	50,00	1,97	10	150	30	450	80,0	3,15	100	0,980	0,66	
42,0	1 5/8"	52,00	2,05	10	150	30	450	84,0	3,31	100	1,030	0,70	
51,0	2"	61,00	2,40	10	150	30	450	102,0	4,02	100	1,220	0,82	
63,0	2 1/2"	75,00	2,95	10	150	30	450	126,0	4,96	100	1,860	1,26	
76,0	3"	88,00	3,46	10	150	30	450	152,0	5,98	90	2,420	1,63	
102,0	4"	116,00	4,57	10	150	30	450	204,0	8,03	90	3,630	2,44	

// 418LE



IANESCO



**Milk tanker 10 bar (150 psi) - Hard wall - Crush resistant
FDA arrêté du 09/11/94 D**

Tube: white NR.
Reinforcement: high tensile textile cords with embedded PET helix.
Cover: blue NR/EPDM - abrasion and ozone resistant.
Application: liquid food suction and delivery. Special lightweight construction for maximum flexibility and crush resistance in milk tanker applications. Sterilize with 110 °C (230 °F) steam for 10 minutes or with 5% soda solution.
Constant operation: -40 °C +80 °C (-40 °F +176 °F)

↔		↔		↻		↻		⤴		⤵		⚖	
mm	in	mm	in	bar	psi	bar	psi	mm	in	%	kg/m	lb/ft	
40,0	1 9/16"	53,00	2,09	10	150	30	450	120,0	4,72	70	1,060	0,72	
51,0	2"	64,00	2,52	10	150	30	450	153,0	6,02	70	1,310	0,89	
63,0	2 1/2"	76,00	2,99	10	150	30	450	189,0	7,44	70	1,930	1,30	
76,0	3"	92,00	3,62	10	150	30	450	228,0	8,98	70	2,630	1,77	

Dimensions shown may be changed without prior notice

// 455LE

**Fat food delivery 10 bar (150 psi)
FDA - D.M. 21/03/73****Tube:** white NBR.**Reinforcement:** high tensile textile cords.**Cover:** blue NBR/PVC - abrasion, ozone and oil resistant.**Application:** liquid and fat food-alcoholic beverages delivery - max 75%. Sterilize with 130 °C (266 °F) steam for 30 minutes or with 5% soda solution.**Constant operation:** -30 °C +100 °C (-22 °F +212 °F)

↔		↔		↻		↻		↷		⚖		
mm	in	mm	in	bar	psi	bar	psi	mm	in	%	kg/m	lb/ft
13,0	1/2"	23,00	0,91	10	150	30	450				0,380	0,26
19,0	3/4"	31,00	1,22	10	150	30	450				0,610	0,41
25,0	1"	37,00	1,46	10	150	30	450				0,760	0,52
32,0	1 1/4"	44,00	1,73	10	150	30	450				0,930	0,63
38,0	1 1/2"	50,00	1,97	10	150	30	450				1,090	0,74
51,0	2"	65,00	2,56	10	150	30	450				1,690	1,14

75

INDUSTRIAL HOSE

// 455LL

**Fat food delivery 10 bar (150 psi)
FDA - D.M. 21/03/73****Tube:** white NBR.**Reinforcement:** high tensile textile cords.**Cover:** white NBR/PVC - abrasion, ozone and oil resistant.**Application:** liquid and fat food-alcoholic beverages delivery - max 75%. Sterilize with 130 °C (266 °F) steam for 30 minutes or with 5% soda solution.**Constant operation:** -30 °C +100 °C (-22 °F +212 °F)

↔		↔		↻		↻		↷		⚖		
mm	in	mm	in	bar	psi	bar	psi	mm	in	%	kg/m	lb/ft
38,0	1 1/2"	48,00	1,89	10	150	30	450				0,880	0,60
51,0	2"	63,00	2,48	10	150	30	450				1,410	0,95
76,0	3"	88,00	3,46	10	150	30	450				2,050	1,38

// 405LE



**Fat food S&D 10 bar (150 psi)
FDA - D.M. 21/03/73**

Tube: white NBR.
Reinforcement: high tensile textile cords with embedded steel helix wire.
Cover: blue NBR/PVC - abrasion, ozone and oil resistant.
Application: liquid and fat food-alcoholic beverages suction and delivery - max 75%. Sterilize with 130 °C (266 °F) steam for 30 minutes or with 5% soda solution.
Constant operation: -30 °C +100 °C (-22 °F +212 °F)

↻		↻		↻		↻		↻		↻		↻	
mm	in	mm	in	bar	psi	bar	psi	mm	in	%	kg/m	lb/ft	
19,0	3/4"	31,00	1,22	10	150	30	450	57,0	2,24	100	0,730	0,50	
25,0	1"	37,00	1,46	10	150	30	450	75,0	2,95	100	0,910	0,62	
32,0	1 1/4"	44,00	1,73	10	150	30	450	96,0	3,78	100	1,080	0,73	
38,0	1 1/2"	50,00	1,97	10	150	30	450	114,0	4,49	100	1,260	0,85	
51,0	2"	63,00	2,48	10	150	30	450	153,0	6,02	100	1,630	1,10	
60,0	2 3/8"	72,00	2,83	10	150	30	450	180,0	7,09	90	2,050	1,38	
63,0	2 1/2"	75,00	2,95	10	150	30	450	189,0	7,44	90	2,140	1,44	
76,0	3"	88,00	3,46	10	150	30	450	228,0	8,98	90	2,570	1,73	
102,0	4"	116,00	4,57	10	150	30	450	306,0	12,05	90	3,560	2,40	
102,0	4"	116,00	4,57	10	150	30	450	306,0	12,05	90	3,560	2,40	
152,0	6"	170,00	6,69	10	150	30	450	608,0	23,94	80	7,740	5,21	
152,0	6"	170,00	6,69	10	150	25	375	608,0	23,94	80	7,740	5,21	

// 405LL



**Fat food S&D 10 bar (150 psi)
FDA - D.M. 21/03/73**

Tube: white NBR.
Reinforcement: high tensile textile cords with embedded steel helix wire.
Cover: white NBR/PVC - abrasion, ozone and oil resistant.
Application: liquid and fat food-alcoholic beverages suction and delivery - max 75%. Sterilize with 130 °C (266 °F) steam for 30 minutes or with 5% soda solution.
Constant operation: -30 °C +100 °C (-22 °F +212 °F)

↻		↻		↻		↻		↻		↻		↻	
mm	in	mm	in	bar	psi	bar	psi	mm	in	%	kg/m	lb/ft	
19,0	3/4"	31,00	1,22	10	150	30	450	57,0	2,24	100	0,730	0,50	
25,0	1"	37,00	1,46	10	150	30	450	75,0	2,95	100	0,910	0,62	
32,0	1 1/4"	44,00	1,73	10	150	30	450	96,0	3,78	100	1,080	0,73	
38,0	1 1/2"	50,00	1,97	10	150	30	450	114,0	4,49	100	1,260	0,85	
51,0	2"	63,00	2,48	10	150	30	450	153,0	6,02	100	1,630	1,10	
60,0	2 3/8"	72,00	2,83	10	150	30	450	180,0	7,09	90	2,050	1,38	
63,0	2 1/2"	75,00	2,95	10	150	30	450	189,0	7,44	90	2,140	1,44	
76,0	3"	88,00	3,46	10	150	30	450	228,0	8,98	90	2,570	1,73	
102,0	4"	116,00	4,57	10	150	30	450	306,0	12,05	90	3,560	2,40	
102,0	4"	116,00	4,57	10	150	30	450	306,0	12,05	90	3,560	2,40	
152,0	6"	170,00	6,69	10	150	30	450	608,0	23,94	80	7,740	5,21	
152,0	6"	170,00	6,69	10	150	25	375	608,0	23,94	80	7,740	5,21	

Dimensions shown may be changed without prior notice

// 405LH



**Fat food S&D 10 bar (150 psi)
FDA - D.M. 21/03/73**

Tube: white NBR.

Reinforcement: high tensile textile cords with embedded steel helix wire.

Cover: red NBR/PVC - abrasion, ozone and oil resistant.

Application: liquid and fat food-alcoholic beverages suction and delivery - max 75%. Sterilize with 130 °C (266 °F) steam for 30 minutes or with 5% soda solution.

Constant operation: -30 °C +100 °C (-22 °F +212 °F)

↔		↔		↻		↻		⤴		⚖		⚖	
mm	in	mm	in	bar	psi	bar	psi	mm	in	%	kg/m	lb/ft	
25,0	1"	37,00	1,46	10	150	30	450	75,0	2,95	100	0,920	0,62	
38,0	1 1/2"	50,00	1,97	10	150	30	450	114,0	4,49	100	1,280	0,87	
51,0	2"	63,00	2,48	10	150	30	450	153,0	6,02	100	1,650	1,11	
76,0	3"	88,00	3,46	10	150	30	450	228,0	8,98	90	2,590	1,75	
102,0	4"	116,00	4,57	10	150	30	450	306,0	12,05	90	3,600	2,42	

// 417LE



**Fat food S&D 16 bar (240 psi) - Crush resistant
FDA - D.M. 21/03/73**

Tube: white NBR.

Reinforcement: high tensile textile cords with embedded PET helix.

Cover: blue NBR/PVC - abrasion, ozone and oil resistant.

Application: liquid and fat food-alcoholic beverages suction and delivery - max 75%. Special crush resistant construction. Sterilize with 130 °C (266 °F) steam for 30 minutes or with 5% soda solution.





Constant operation: -30 °C +100 °C (-22 °F +212 °F)

↔		↔		↻		↻		⤴		⚖		⚖	
mm	in	mm	in	bar	psi	bar	psi	mm	in	%	kg/m	lb/ft	
38,0	1 1/2"	52,00	2,05	16	240	48	720	152,0	5,98	100	1,440	0,97	
51,0	2"	65,00	2,56	16	240	48	720	204,0	8,03	100	1,860	1,26	
63,0	2 1/2"	77,00	3,03	16	240	48	720	252,0	9,92	100	2,390	1,61	
76,0	3"	92,00	3,62	16	240	48	720	304,0	11,97	100	3,120	2,10	

// HOSE IDENTIFICATION TABLE

TECHNICAL FEATURES AND NORMS											
HOSE	TUBE	MAX TEMP. (°C)	WP (bar)	STERILIZATION						FRANCE 1994/11/09 CAT. D	

PVC HOSE

	49000	PVC	+60		5% Soda	●	●				
	49200	PVC	+60	Max 20	5% Soda	●	●	●	A+B+C	●	
	4660L	PVC	+60	Max 8	5% Soda	●	●	●	A+B+C	●	
	4680H	PVC	+60	Max 7	5% Soda	●	●	●	A+B+C	●	
	47200	PVC	+60	Max 15	5% Soda	●	●	●	A+B+C	●	
	3958T	PVC	+70	50		●		●	A+B+C	●	

RUBBER HOSE

	350LE	EPDM	+165	15 Water 6 Steam		●	●	●		●	IANESCO
	452LH	NR	+80	10	Steam 110°C / 10' 5% Soda	●	●	●		●	IANESCO
	402LH	NR	+80	10	Steam 110°C / 10' 5% Soda	●	●	●		●	IANESCO
	410LL	CIIR	+108	16	Steam 130°C / 30' 5% Soda	●	●	●		●	IANESCO
	412LE	NR	+80	10	Steam 110°C / 10' 5% Soda	●	●	●		●	IANESCO
	418LE	NR	+80	10	Steam 110°C / 10' 5% Soda	●	●	●		●	IANESCO
	455LE	NBR	+100	10	Steam 130°C / 30' 5% Soda	●	●	●		●	
	405LE	NBR	+100	10	Steam 130°C / 30' 5% Soda	●	●	●		●	
	417LE	NBR	+100	16	Steam 130°C / 30' 5% Soda	●	●	●		●	
	5090E	UPE	+100	16	Steam 110°C / 10' 5% Soda	●	●	●	A+B+C+D2	●	
	720LA	NR	+80	10	5% Soda	●	●				
	760LA	NR	+80	5	5% Soda	●	●				

Dimensions shown may be changed without prior notice

ITALY D.M. 21/03/73	ALCOHOLIC BEVERAGES				DAIRY INDUSTRY		FOOD INDUSTRY			CLEANING
	≤20%	≤50%	≤75%	≤95%	MILK COLLECTING	MILK TRANSPORT	JUICES, SODAS, SAUCES, SOUPS WITH ACIDITY CONTENT	LIQUID FOOD	FAT FOOD	BULK FOOD

								●			
	●							●			
	●							●			
	●							●			
	●							●			
								●			●

		●						●			●
		●						●			
		●						●			
				●			●	●			
					●	●		●			
					●	●		●			
CERISIE			●				●	●	●		
CERISIE			●				●	●	●		
CERISIE			●				●	●	●		
				●			●	●	●	●	
										●	
										●	

// FULL COMPLIANCE WITH EUROPEAN REGULATIONS

ALFAGOMMA offers a wide range of rubber and PVC hoses for food transfer fully complying with the existing regulations for materials in contact with food:

EC 1935/2004

General requirements for materials that come into contact with food.
ALFAGOMMA food hoses are specifically developed to meet the migration limits so as not to endanger human health, change the food composition or deteriorate the taste and odour of food.

EC 2023/2006

Good manufacturing practice for materials and articles intended to come into contact with food
ALFAGOMMA has thorough quality assurance and control systems

EU 10/2011

Requirements for plastic materials, restrictions on the use of phthalates, use of specific simulants depending on food types:

	SIMULANT	FOOD
A	ethanol 10%	aqueous foods
B	acetic acid 3%	acidic foods
C	ethanol 20%	alcoholic foods up to an alcoholic content of 20%
D1	ethanol 50%	alcoholic foods with an alcoholic content of above 20% and milk products
D2	vegetable oil	fat foods
E	MPPO (Tenax)	dry foods

ALFAGOMMA food hoses are totally phthalate and bisphenol A free.

NATIONAL LEGISLATIONS OF EU MEMBER STATES

ALFAGOMMA rubber food hoses are tested by approved external laboratory according to the most important european national provisions.

ACCORDING TO EC 1935/2004, THE FULL RANGE OF AG FOOD HOSES BEAR THE "GLASS AND FORK"  SYMBOL ON THE BRAND.

Dimensions shown may be changed without prior notice

// CLEANING GUIDELINES FOR ALFAGOMMA RUBBER FOOD HOSE

Alfagomma cleaning instructions are guidelines only.

Possible national government regulations supersede the following suggestions regarding food hose cleaning. The frequency and time of the cleaning operations could affect the life of the hose.

Users should regularly check the physical and mechanical conditions of the hose.

CLEANING BEFORE FIRST USE

Hose	Prewash	Cleaning			Final Wash	
		Media	Max Concentration	Max Temperature		Max Exposure Time
452LH 402LH 412LE 418LE 509OE 720LA 760LA	Drinking Water 80 °C 10 min	Steam	—	110 °C	30 min	Drinking Water 80 °C 10 min
455LE 405LE 417LE 410LL		Sodium Hydroxide	2%	40 °C	—	
			5%	20 °C		

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INDUSTRIAL HOSE

STANDARD CLEANING

Hose	Cleaning			Final Wash	
	Media	Max Concentration	Max Temperature		Max Exposure Time
452LH 402LH 412LE 418LE	Steam	—	110 °C	10 min	Drinking Water 80 °C 10 min
509OE 720LA 760LA	Sodium Hydroxide	2%	40 °C	—	
		5%	20 °C		
455LE 405LE	Steam	—	130 °C	30 min	
417LE 410LL	Sodium Hydroxide	2%	40 °C	—	
		5%	20 °C		

**BEFORE USING ALTERNATIVE MEDIA, PLEASE CONTACT ALFAGOMMA.
AVOID HIGH PRESSURE CLEANING OF THE HOSE TUBE.**