



LACTOPAL® L

High-quality, dependable, outstanding

Applications:

Foodstuff industry, industrial processing of oil-, grease- and fruitbased substances, milk processing industry, pharmaceutical and cosmetic industry

Flow medium:

Buttermilk, cheese, chocolate, cottage cheese, dairy ice cream, egg yolk, fats, fatty foods, fruit ice cream, fruits, gelatine, ice, milk, oils, rice pudding, tallow

Marking:

Red spiral with integrated blue wavy line, applied in a spiral " Continental LACTOPAL® FDA Glas-/Gabel-Symbol BfR EG 1935/2004 2023/2006 Made in Germany"

Standard / Approval:

FDA Regulation 1772600
 BfR Recommendation XXI Cal. 2
 EU 1935/2001 2023/2006

Description:

- **Inner lining:** NBR, white, absolutely neutral to taste and odour, homogenous, non-porous
- **Reinforcements:** Synthetic fibres with integrated steel wire helix
- **Cover:** NBR, blue, fabric patterned, abrasion resistant, resistant to ozone, weather and UV
- **Working pressure up to:** 16 bar / 232 psi
- **Temperature range:** from -30 °C / -22 °F up to +80 °C / +176 °F up to +90 °C / +194 °F (max. 20 minutes)
- **Dampable up to:** +110 °C / +230 °F +130 °C / +266 °F (max. 20 minutes)
- **Further properties:**
 - 2 years warranty
 - Lightweight
 - Lining and cover both resistant to oil and fats
 - Recommended fittings system PAGUFIX®
 - Resistant to commonly used cleaning and disinfecting products
 - Suction-proof

Technical data:

INDEX									
nr	mm	mm	mm	m	bar ¹	bar ¹	bar ¹	aprx. mm	aprx. g/m
-	25	6	37	40	16	48	-0,8	80	880
-	32	6	44	40	16	48	-0,8	100	1100
-	38	6,5	51	40	16	48	-0,8	115	1430
-	40	7	54	40	16	48	-0,8	130	1640
-	50	8	66	40	16	48	-0,8	150	2170
-	53	7	67	40	16	48	-0,8	160	2000
-	60	7	74	40	16	48	-0,8	170	2350
-	63	7	77	40	16	48	-0,8	180	2470
-	65	8	81	40	16	48	-0,8	190	2870
-	75	8	91	40	16	48	-0,8	225	3310
-	80	8	96	40	16	48	-0,8	300	3510
-	100	9	118	40	16	48	-0,8	350	4650

1 - Pressure based on room temperature / High pressure and/or temperature lead to reduced component durability.