



TRIX® MULTIFOOD - WHITE

TUnschlagbares Universaltalent

Applications:

Abattoirs, bakeries, cheese dairies, commercial kitchens, dairies, fish processing, jam factories, large-scale butcheries, margarine factories, oil mills, rendering plants

Flow medium:

Hot water, liquid oily and fatty foods, water

Marking:

On a white background "Continental TRIX® MULTIFOOD DN 13 PN 20 BAR / 290 PSI Glas-/Gabel-Symbol FDA Made in Germany"

Standard / Approval:

FDA Regulation 1772600
EU 1935/2001 2023/2006

Description:

- **Inner lining:** NBR, white, absolutely neutral to taste and odour, homogenous, nonporous
- **Reinforcements:** Synthetic fibres
- **Cover:** NBR, white, smooth, abrasion resistant, resistant to oil and fats, resistant to ozone, weather and UV
- **Working pressure up to:** 20 bar / 290 psi
- **Temperature range:** from -20 °C / -4 °F up to +90 °C / +194 °F
- **Dampable up to:** +164 °C / +327 °F up to 6 bar / 87 psi - open system only
- **Further properties:**
 - Long-lasting
 - Recommended fittings system DINGA® water saving gun for hot water applications
 - Robust

Technical data:

INDEX									
nr	mm	mm	mm	m	bar ¹	bar ¹	bar ¹	aprx. mm	aprx. g/m
-	13	5	23	40	20	60	-	95	430
-	16	5	26	40	20	60	-	115	500
-	19	6	31	40	20	60	-	150	700
-	25	7	39	40	20	60	-	200	1050

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