

TECHNICAL SHEET FOR VACUPRESS FOOD STEAM HOSE

Name of product: VACUPRESS FOOD STEAM HOSE CAREL

Color: Outer: blue

Operating temperature range: -25°C ÷ 105°C (atmospheric pressure)

Description: Hose made of food quality and odorless thermoplastic rubber with galvanized steel helix and polyester yarn reinforcement.

Use: Suitable to use with all Carel steam humidifiers.
Galvanized wire with resistance 200/220 kg/mm²

Technical data:

Ø Nomin.	Ø Inner	Ø Outer	@ 20°C				@ 60°C	Bend. Rad.	Pitch	Wall Thick.	Ø wire	Weight/meter
			Work Press. 1:3	Work Press. 1:4	Burst. Press. At 23°	Vacuum 23°						
							Work Press.					
mm	mm	mm	Bar	Bar	Bar	m/H ₂ O	Bar	mm	mm	mm	mm	g/m
22	22	31,5	16	14	48	9	6	75	9	4,5	1,2	450
30	30	40,5	13	10	39	9	6	85	10	5,25	1,4	650
40	40	52	10	9	30	9	6	110	11	6	1,4	970
80	80	95,5	10	8	30	9	6	250	14	7,5	2	2400

Tolerance on weight: ±5%

Tolerance on dimensions: ISO 1307

Other characteristics:

Abrasion resistance (internal inner and cover):

Loss at the abrasion to DIN 53516: mm³ 150

(test conditions: 20m with 10 N weight)

Specification for suitability to be in contact with food:

The thermoplastic rubber of the internal liner of the hose VACUPRESS FOOD is suitable to be in contact with food according to the following specifications:

FDA 21 CFR 177.2600 rubber articles which are subject to a repeated contact with food (oils and fat excluded).

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NFS 51 materials for equipments which are in contact with food (oils and fat excluded)

Technical data:

Part Number	SIZE	BENDING RADIUS	Ø galvaniz ed steel helix	Tensile strength of the helix
-	mm	mm	mm	Kg/mm ²
1312360AXX	22x32	75	1,2	220/220
1312365AXX	30x40,5	85	1,4	220/220
1312367AXX	40x52	110	1,4	220/220
1312461AXX	80x95,5	250	2	220/220

Odour: practically non-existent

Resistance test to steam:

Test method:

3 m length of VACUPRESS FOOD 30x40 which is connected to a steam generator has been submitted to a steam passage for a certain period and at the end we have verified its characteristics of resistance to the pressure.

Conditioning period: 200 h of steam passage at 105°C with a pressure of 250 mm water column.

Result: we haven't found any noticeable variations in the dimensions at the working pressure and in the value of the bursting pressure as the data found on the hose tested prove to be the same of the original hose.

Final Evaluation:

On the basis of the results found in the resistance test and the data of the producer concerning the excellent resistance to the water at 100°C of the thermoplastic rubber SANTOPRENE of the internal liner of the hose we think that the passage of the water steam at 105°C doesn't influence significantly the physical mechanical characteristics of the hose VACUPRESS FOOD.

Therefore this hose can be considered suitable for steam passage at 105°C with a pressure of 250 mm water column for extended periods till 5000 h.