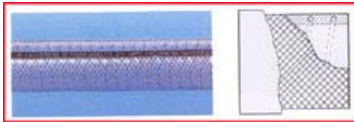




VACUPRESS (FOOD QUALITY) - CODE 260



Description: A reduced pitch harmonic steel helix embedded between a layer of non-toxic crystal clear flexible PVC, followed by a layer of polyester textile reinforcement and with an outer of non-toxic crystal clear flexible PVC. The next generation of PVC hoses.

Temperature: -5°C up to +65°C.

Applications: This heavy duty suction and discharge hose is equally suited to wet or dry applications. It is suitable for beverages and other liquids such as vinegar, fruit juices, drinking water and alcoholic spirits up to 28%. Also suitable for pneumatics, agricultural and chemical industries.

Advantages: This hose is suitable for 90% of full vacuum throughout its size range. It also offers a higher working pressure at 12 bar, better than any other PVC suction hose and meets the requirements that were traditionally only available from rubber suction hoses. 12 bar working pressure throughout its size range. This hose is transparent so it is easy to see product being conveyed, excellent weathering resistance and excellent chemical resistance. Very narrow bend radius. Smooth inner bore and smooth outside cover.

BRANCHES AT:

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POOLE

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REGISTERED IN ENGLAND NUMBER 1472439

REGISTERED OFFICE: 2 Witney Road, Nuffield Industrial Estate, POOLE, BH17 0GH

DIRECTORS: S P GRINTER, D W JOHNSON, A-C BARWICK

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I.D mm.	O.D. mm.	Weight gr./mtr.	Bending Radius mm.	Vacuum m.H2O	Working Pressure bar	Bursting Pressure bar	Coil Length mtr.
25	35.5	650	75	9	12	36	60
32	42.5	850	95	9	12	36	60
38	51	1150	115	9	12	36	30
40	53	1200	120	9	12	36	30
45	58	1400	135	9	12	36	30
50	63.5	1600	150	9	12	36	30
60	74	1980	180	9	12	36	30
63	77	2050	190	9	12	36	30

BRANDED VACUPRESS FOOD QUALITY -5°C + 65°C
VACUUM 9mH2O PRESS 12 BAR

**All data refers to performance at 18°C. Any increase of temperature, above or below, will affect the performance data.
We reserve the right to change all technical data without prior notice.

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