

ALIKLER G2



FOOD & BEVERAGE

Food industry
Transfer



APPLICATIONS

Suction and discharge of liquid foodstuffs such as wine, beer, milk, oil, fats, cider, fruit juice and alcohol up to 95%.

For unloading bays, processing and filling plants and liquid foodstuff tankers.

Additional air line on road tankers carrying bulk powdered products (not compressor line) at temperatures up to +120 °C.

ADVANTAGES

- ┆ Improved flexibility, very easy to handle.
- ┆ A smooth, seamless, white, multipurpose food grade tube that does not propagate bacterial growth.
- ┆ Excellent resistance to kinking.
- ┆ Changes in temperature have little effect due to the qualities of the rubber compound.
- ┆ Resistant to cleaning with most common detergents (see our cleaning guideline for details) or with steam at max. 130 °C.
- ┆ Non-marking, abrasion-resistant cover.
- ┆ Contains no phthalate.

TECHNICAL DESCRIPTION


Inner tube: food grade quality oil resistant NBR, white, smooth.


Reinforcement: synthetic textile with embedded steel helix.


Cover: oil and weather resistant NBR/PVC, blue, fabric impression.


Temperature range: -30 °C to +100 °C.

STANDARD/APPROVAL

EU regulations No. 1935/2004, 2023/2006. 

FDA regulation No. 21 CFR 177.2600. 

German legislation: BfR recommendation XXI cat. 2. 

French legislation. 

All relevant migrations tests (France and FDA) were performed by the French institute of Poitiers (IANESCO) and confirmed compliant.

COUPLINGS/FITTINGS

Specially designed fittings are available, please contact us for further information in order to get optimum connections.

COMPLEMENTARY INFORMATION

Please refer to our cleaning guidelines, available upon request and from our website.

RG

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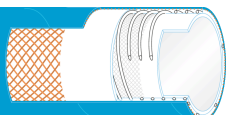


Made in France



TRELLEBORG

ALIKLER



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ID mm	OD mm	WORKING PRESSURE bar	BURSTING PRESSURE bar	MAX. VACUUM bar	BENDING RADIUS mm	WEIGHT kg/m	LENGTH m	ARTICLE NUMBER	STOCK () or min. order m
25.0 -0/+1	37.0 ±1.0	10	30	0.9	40	0.92	20	5513357	∣
25.0 -0/+1	37.0 ±1.0	10	30	0.9	40	0.92	40	5513358	∣
32.0 -0/+1	44.0 ±1.0	10	30	0.9	55	1.1	20	5513359	∣
32.0 -0/+1	44.0 ±1.0	10	30	0.9	55	1.1	40	5513360	∣
38.0 -0/+1	50.0 ±1.0	10	30	0.9	65	1.26	20	5513361	∣
38.0 -0/+1	50.0 ±1.0	10	30	0.9	65	1.26	40	5513362	∣
45.0 -0/+1	57.0 ±1.0	10	30	0.9	90	1.45	20	5513363	120
45.0 -0/+1	57.0 ±1.0	10	30	0.9	90	1.45	40	5513364	120
50.0 -0/+1	62.0 ±1.5	10	30	0.9	100	1.77	20	5513365	∣
50.0 -0/+1	62.0 ±1.5	10	30	0.9	100	1.77	40	5513366	∣
50.0 -0/+1	65.0 ±1.5	10	30	0.9	100	2.24	20	5513383	400
53.0 -0/+1	65.0 ±1.5	10	30	0.9	110	1.86	20	5513367	∣
53.0 -0/+1	65.0 ±1.5	10	30	0.9	110	1.86	40	5513368	∣
63.0 -0/+1	76.0 ±1.5	10	30	0.9	135	2.24	20	5513369	∣
63.0 -0/+1	76.0 ±1.5	10	30	0.9	135	2.24	40	5513370	∣
70.0 -0/+1	84.5 ±1.5	10	30	0.9	175	3.07	20	5513371	120
70.0 -0/+1	84.5 ±1.5	10	30	0.9	175	3.07	40	5513372	120
75.0 -0/+1	89.5 ±1.5	10	30	0.9	190	3.29	20	5513373	∣
75.0 -0/+1	89.5 ±1.5	10	30	0.9	190	3.29	40	5513374	∣
75.0 -0/+1	91.0 ±1.5	10	30	0.9	190	3.53	20	5513385	∞
75.0 -0/+1	91.0 ±1.5	10	30	0.9	190	3.53	40	5513386	∣
89.0 -0/+1	104.5 ±1.5	10	30	0.9	275	3.89	20	5513375	80
89.0 -0/+1	104.5 ±1.5	10	30	0.9	275	3.89	40	5513376	80
100.0 -0/+1	115.5 ±1.5	10	30	0.9	400	4.4	20	5513377	∣
100.0 -0/+1	115.5 ±1.5	10	30	0.9	400	4.4	40	5513378	∣
125.0 -0/+1	145.5 ±2.0	10	30	0.9	600	6.74	10	5513379	∣
125.0 -0/+1	145.5 ±2.0	10	30	0.9	600	6.74	20	5513380	∣
150.0 -0/+1	171.5 ±2.0	10	30	0.9	700	8.35	10	5513381	∣
150.0 -0/+1	171.5 ±2.0	10	30	0.9	700	8.35	20	5513382	∣

Tolerance on length: ±1% (ISO 1307 Standard).

∞ Upon availability.

Digital version

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