

PTFE SIL FLEXIBLE HOSE



Suction and delivery hose for food, cosmetic and pharmaceutical products, chemicals and solvents, except for chlorine trifluoride, chlorine and fluorine gas, oxygen difluoride, phosgene and molten alkalis (for ex. sodium). Designed for the chemical industry, foodstuff, pharmaceutical and cosmetic industry, where a flexible connection is required. The hose is produced with high quality elastomers, with excellent chemical and mechanical properties. Hose tested according to the main norms for food contact materials (FCM - Reg. (CE) 1935/2004). Manufactured according to GMP (Reg. (CE) 2023/2006). Not intended for use as an implant material. Not suitable for blood or human fluids.

TECHNICAL INFORMATION

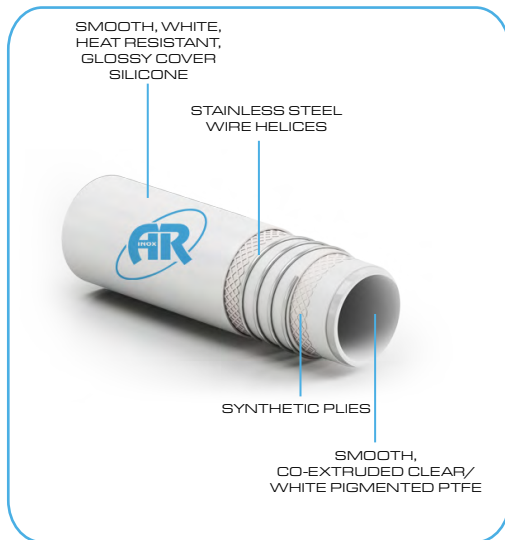
● TEMPERATURE RANGE

-40°C / +150°C (-40°F / +302°F)

The operating temperature of the hose is directly dependent upon the specific fluid been conveyed and the length of time the fluid is in contact with the hose.

● NORM

ISO 1307 for dimensional tolerances



KEY FEATURES

● TUBE

PTFE, co-extruded clear/white pigmented, smooth, phthalates free, tested in compliance with 1907/2006/CE (REACH). PTFE is a polymer with excellent resistance to high temperature, mechanical stress and oxidation. It complies with FDA 21 CFR 177.1550; DM 21/03/1973 and subsequent amendments; USP class VI main requirements; ISO 10993 - 5:2009, 11:2006; REGULATION 1935/2004/CE; REGULATION 10/2011/CE; 3A Sanitary Standard 20-27.

● REINFORCEMENT

synthetic plies, stainless steel wire helices.

● COVER

smooth, silicone, white, glossy. Heat, ageing and ozone resistant. Meets FDA 21 CFR 177.2600; BfR XV; REGULATION 1935/2004/CE.

● MARKING

PTFE SIL



CODE	Size	ID (mm)	OD (mm)	Vacuum (bar)	Working pressure (bar)	Burst Pressure (bar)	Appr. weight (kg/mt)	Bending radius (mm)
TTCF013.OPS	1/2"	13	24	0.9	10	40	0.47	45
TTCF019.OPS	3/4"	19	30	0.9	10	40	0.61	70
TTCF025.OPS	1"	25	36	0.9	10	40	0.76	90
TTCF038.OPS	1" 1/2	38	50	0.9	7	28	1.26	140
TTCF050.OPS	2"	50	62	0.9	7	28	1.60	180

Data refer to ambient temperature (20°C); we recommend a reduction of 20% working pressure for every 100°C of temperature increase.

Contact us for other sizes

CONFIGURATOR



DATASHEETS



Last updates can be found on our website - www.aerreinox.it

In the interests of development of the product, we reserve the right to change the specifications without prior notice



CRIMPED SANITARY CLAMP FITTINGS



CODE	Size	ØTC (mm)	ID (mm)
RCG-015LAG-0000-LAG-13A	1/2"	25	9.4
RCG-020LAH-0000-LAH-13A	3/4"	25	15.75
RCG-025LAJ-0000-LAJ-13A	1"	50.5	22.1
RCG-040LAM-0000-LAM-13A	1" 1/2	50.5	34.8
RCG-050LAN-0000-LAN-13A	2"	64	47.5

* insert length in mm instead of 0000
Contact us for other sizes

TECHNICAL INFORMATION

TRI-CLAMP CONNECTIONS according to ASME BPE

MATERIAL AISI 316L - 1.4404

SURFACE FINISH Ra <= 0.5µm → code **13** e.g.: RCG-015LAG-0000-LAG-**13A**

MAX WORKING PRESSURE 6 barg

KEY FEATURES

Sanitary clamp fittings are secured to the hose by a collar with a 360° circumferential crimp.

COMPRESSION SEAL This 360° seal and the particular internal chamfer design assures cleanliness and prevents contamination or material buildup at the point where the fittings insert meets the hose.

Each hose crimp design has been performance tested by our QC. On request, a pressure test certificate can be provided for the hose assemblies.

MARKING Crimp ferrules are laser marked for full traceability.

OPTIONAL

- Ra <= 0.38µm Electropolish
- Clamp adaptors for superior sizes
- 90° or 45° elbows
- Dimensions according to various norms
- Electrical continuity compliance statement
- Other materials

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The cleaning and sanitizing suggestions set forth below are guidelines only. It is necessary that all applicable government regulations pertaining to the cleaning and sanitizing of the food hoses and food hoses assemblies be followed and adhered to and which governmental regulations supersede the guideline contained herein. The life of the hose is affected by the cleaning and sanitizing process due to the mechanical and chemical stresses which occur during the cleaning and sanitizing procedure. The service period of rubber hoses is dependent on their formulation and the environment of use which in turn is influenced by the product, process temperature, cleaning and bactericidal compounds and time of exposure. Users should frequently monitor the physical condition of the rubber hose material product contact surfaces. Such observations are necessary to determinate the actual sanitary service period of rubber hoses. It is further recommended that the rubber hose be replaced before surface imperfections or sloughing occurs. Routine replacement schedules should be established and followed. Food hose users should be guided by their own, if applicable, or specific industry cleaning and sanitizing procedures and standards. For example, the wine industry may have different standards than the dairy industry and any standards applicable to a specific industry supersede the guideline contained herein. The cleaning and sanitizing of food hoses and hose assemblies is intended to remove any food particles or residues including detergents or disinfectant that may be the source of harmful bacteria microorganism or other sources of contamination. The effectiveness of the guidelines contained herein are dependent upon the practices and care taken by the users.

	Medium	Concentration	Temperature
RINSING	Hot Water	-	Max 90°C
PHYSICAL DISINFECTANT	Steam	-	Max 130°C – Max 30min.
CHEMICAL DISINFECTANT	Acid (i.e. nitric acid)	0.1% 3%	Max 85°C Max 25°C
CHEMICAL DISINFECTANT	Alkaline Solution (i.e. caustic soda)	2% 5%	Max 85°C Max 25°C
CHEMICAL DISINFECTANT	Disinfectant (i.e. peracetic acid)	1%	Max 40°C

1.FREQUENCY The frequency of the cleaning and sanitizing cycle needs to be done according to the type of food or beverage being conveyed and the contamination risk level. In principle, the cleaning and sanitizing process should be conducted on a frequent basis.

2.WASHING Thoroughly washing the hose with hot potable water is the first step in the cleaning process. Washing with hot potable water will facilitate the cleaning of the hose but does not eliminate the need to clean the hose with the appropriate detergent followed by the disinfection of the hose. The temperature of the hot water and duration of the washing/rinsing cycle will depend upon the characteristic of the material/products being conveyed. The initial washing/rinsing with hot potable water should be completed as soon as possible after the conveyance process is completed. All residual water and residue from the initial washing/rinsing cycle must be drained away completely.

3.CLEANING/DISINFECTING The selection of a specific detergent and of a specific disinfectant will depend on the material/products being conveyed. The recommendation of the manufacturer of the detergent and of the disinfectant should be strictly followed especially regarding concentration levels. After the cleaning of the hose with detergent followed by the rinse of it with potable water, the hose must be sterilized either with steam or with chemical solution. Steam is classified as "Physical" disinfectants: its effectiveness in eliminating bacteria and other contaminants varies according to the material/products being conveyed and the procedure employed by the users. Chemical disinfectant such as caustic soda, nitric acid, per-acetic acid, phosphoric acid, chloroacetic acid or other acids suitable for disinfecting food hoses must be carefully selected to ensure optimal effectiveness while also assuring maximum safety and health. When selecting a particular disinfectant, it is necessary to pay strict attention to concentration levels, temperature, cycle time, etc. The type of product/material being conveyed be taken into consideration when selecting a specific disinfectant. As soon as the disinfecting treatment with chemical solutions is made, the hose must be carefully and for a sufficiently long time rinsed with potable water to eliminate any chemical residues from the disinfecting treatment.

4.PROCESS CONTROLS The result of the cleaning and sanitizing process must be regularly checked to ensure that all contamination and residuals have been eliminated. Any non-conforming events need to be addressed in a corrective action procedure.

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