

Food industry - Special applications



THERMOCLEAN® AL 20

+70
°C
-15



APPLICATIONS

- Industrial cleaning in industry and food industry

SECTORS OF ACTIVITY

- Food processing industries (dairies, slaughterhouses...)
- Local communities (canteens, refectories, kitchens...)
- Shopkeepers (butcher's, fish shops, markets...)

Hot water cleaning hose for medium pressure (20 bar to 70°C).

Four layer structure. Non-staining blue outer cover with high resistance polyester fibre reinforcement. Special intermediate adhesive layer and white inner layer with high temperature performance.



- 1 Light blue cover in flexible, non-staining, greaseproof, detergent and disinfectant resistant food grade PVC.
- 2 Polyester fibre reinforcement.
- 3 Adhesion layer in flexible PVC.
- 4 White innerlayer in flexible PVC.

Marking : THERMOCLEAN AL 20 2007/19/CE 20 bar / 70°C [year of fabrication] [batch number]

ADVANTAGES

Material properties used to manufacture Thermoclean AL 20 make it a high performance, safe and reliable hose capable to withstand heavy duty applications :

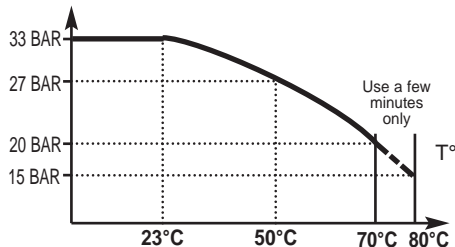
- high temperature performance (up to 70°C under 20 bar continuously, peaks possible up to 80°C) ;
- four highly flexible polymer components provide excellent handling ;

- non-staining blue outer cover is resistant to oils, grease and detergents ;
- food-grade quality.

CONNECTORS

Barbed connectors with two O clips (O clips should be recripped after first use).
Swaged connectors with ferrules is possible.

Maximum working pressure



mm	± mm	mm	± mm	mm	g/m	20°C	70°C	20°C	70°C	mm	Blue 25 m
12	+/- 0,4	20	+/- 0,4	4	236	100	60	33	20	108	100236
16	+/- 0,5	24	+/- 0,5	4	331	100	60	33	20	144	100268
19	+/- 0,8	28	+/- 0,8	4,5	436	100	60	33	20	171	100284

RECOMMENDATION

To ensure a better connection, we recommend assembly after the hose end has been put in hot water at 60°C for 30 seconds.

CHEMICAL RESISTANCE

See table column B.