

TRIX® MULTIFOOD

Unbeatable all-rounder

Application areas

- > Commercial kitchens
- > Catering
- > Bakeries
- > Butchers & abattoirs
- > Fish processing



Properties

Inner lining
White, homogeneous, non-porous NBR inner lining is absolutely odorless and has no effect on taste

Reinforcement
Synthetic thread

Hose cover
Blue/white, smooth NBR outer lining, ozone-, weather-, UV-, oil-, grease- and abrasion-resistant

Special characteristics
Reliable, robust and long-lasting

Operating pressure: up to 20 bar (290 psi)
Temperature: -30°C to +90°C (22°F to +194°F)
Steam: up to 6 bar (87 psi) | +164°C (+327°F) for sterilization - open system only

Note
For potable water applications, we recommend AQUAPAL®

Recommended fittings system

DINGA® water-saving spray nozzle



Technical data - TRIX® MULTIFOOD

Nominal inner diameter	Inner diameter	Wall thickness	Length	Operating pressure		Minimum bursting pressure		Smallest bend radius	Weight
				bar	psi	bar	psi		
1/2	13	5	40	20	290	60	870	95	430
5/8	16	5	40	20	290	60	870	115	500
3/4	19	6	40	20	290	60	870	150	700
1	25	7	40	20	290	60	870	200	1050

Pressure and vacuum information in relation to room temperature / High pressure, temperature and/or overheated steam will lead to a reduction in service life. The warranty statement covers only proven material and manufacturing faults, provided that fittings have been mounted properly and recommended usage conditions and proper use of the hose material have been observed