

Antistatic food hose and pharmaceutical hose, heavy duty, stainless steel (INOX)

Application

- flexible hose/ ducting for high volume of abrasive powder, bulk material, granulate and for gases
- food industry, pharmaceutical industry: food, pharmaceutical
- conveying of dry foods e.g. rice, cereals, sugar, milk powder, powders, coffee, tea, grains, flour, frozen foods
- vacuum conveying equipment, vacuum hopper, suction conveyor, dosing system
- mixer, dryer, packaging machine, bulk-bag (big bag)-charging and discharging, mill
- pelleting machines/ tablet presses
- industrial vacuum cleaners, vacuum cleaners
- explosion hazard area
- animal stall, animal shed: feedstuff conveying, feedstuff plant, animal feed transport

Properties

- heavy duty
- highly abrasion resistant
- increased pressure and vacuum resistance

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- Standardversion ..1018: Approved by an independent testing laboratory for the complete hose acc. to EU-Directive 10/2011 and EC 1935/2004 and the latest EU-Directive 2015/174, food grade polyurethane, complies with: FDA 21 CFR 177.2600
- Standardversion ..1018: Approval acc. to EU-Directive 10/2011 (food simulant E) and EC 1935/2004
- odorless and tasteless
- special version ..1030: approved for food categories A, B, C, D1, D2, E, according to manufacturer certification; food grade polyurethane according to EU-Directive 10/2011 and EC 1935/2004 and FDA 21 CFR 177.2600
- microbe and hydrolysis resistant
- good resistance to oil, gasoline, and chemicals
- very good low temperature flexibility
- permanently antistatic wall: according to ISO 8031 electrical and surface resistance $<10^9 \Omega$ (according to TRGS 727 $<2,5 \cdot 10^9 \Omega \cdot m$ and NFPA 652 $10^8-10^9 \Omega$)
- in accordance with ATEX 2014/34/EU (1999/92/EC) and German TRGS 727: pneumatic transport of flammable dusts and bulk materials (Zone 20, 21, 22 inside), aspiration of combustible dusts (Zone 22 inside),
- in accordance with ATEX 2014/34/EU (1999/92/EC) and German TRGS 727: for conveying for flammable liquids (inside zone 0, 1, 2), for conveying for non-flammable liquids, for use in zone 1 and 2 (gases), for use in zone 0 (gases)
- according to DIN 26057 Type 3
- manufacturing process acc. GMP EC 2023/2006
- conforms to RoHS guideline

- REACH according to --> Technology / Technical Information / REACH

Temperature range

- 40 °F to 195 °F

Design

- AIRDUC® profile hose
- spring steel wire firmly embedded in wall
- spiral: stainless steel wire (INOX)
- wall: permanently antistatic premium ether-polyurethane (Pre-PUR®)
- wall thickness 0.055 to 0.06 in approx.

Delivery variants

- further diameters and lengths available on request
- transparent (standard)
- customer-specific branding

I.D.	outer Ø	Pressure	Vacuum	Bending radius	Weight	Minimum Quantity	Dimensions in Stock	Order No.
(in / mm)	(in)	(psi)	(inHG)	(in)	(lb/ft)	(ft)	(ft)	
Standard version acc. to certificate for food simulant E								
1 / 25	1.260	51.707	29.530	0.787	0.188	-	5 10	355-0025-1018
1,25 / 32	1.654	50.619	29.530	1.024	0.296	-	5 10	355-0032-1018

Positive and negative pressure ratings are the recommended maximum operating values. Products can be manufactured to meet higher operating values upon request. The bend radius is calculated from the center of the hose in an arched position. Additional information at www.norres.com/us/technology/. NORRES reserves the right to modify technical data at any time. Technical data based on tests at 68 °F and are approx. values. Proper use and maintenance of NORRES hoses is the sole responsibility of purchaser and ultimate user of the product. The individual conditions, applications and the number of variables make firm recommendations technically impossible. This information is intended as a general guide only.

I.D.	outer Ø	Pressure	Vacuum	Bending radius	Weight	Minimum Quantity	Dimensions in Stock	Order No.
(in / mm)	(in)	(psi)	(inHG)	(in)	(lb/ft)	(ft)	(ft)	
1,5 / 38	1.890	43.149	29.087	1.142	0.349	-	5 10	355-0038-1018
- / 40	1.969	41.119	27.611	1.181	0.363	-	5 10	355-0040-1018
2 / 50-51	2.362	33.359	22.148	1.378	0.444	-	5 10	355-0050-1018
- / 55	2.559	30.458	20.080	1.496	0.484	-	5 10	355-0055-1018
2,36 / 60	2.756	27.993	18.456	1.575	0.524	-	5 10	355-0060-1018
2,5 / 63-65	2.953	25.962	16.980	1.693	0.565	-	5 10	355-0065-1018
- / 70	3.189	24.149	14.913	2.441	0.659	-	5 10	355-0070-1018
3 / 75-76	3.386	22.626	14.027	2.598	0.706	-	5 10	355-0075-1018
- / 80	3.583	21.248	13.289	2.717	0.746	-	5 10	355-0080-1018
3,5 / 89-90	3.976	18.928	11.664	2.992	0.874	-	5 10	355-0090-1018
4 / 100-102	4.370	17.115	11.369	3.268	1.001	-	5 10	355-0100-1018
5 / 125-127	5.354	13.779	9.007	3.976	1.237	-	5 10	355-0125-1018
6 / 150-152	6.339	11.531	8.416	4.646	1.620	-	5 10	355-0150-1018
6,3 / 160	6.772	10.805	7.825	4.921	1.720	-	5 10	355-0160-1018
7 / 178-180	7.520	9.645	6.940	5.472	1.949	-	5 10	355-0180-1018
8 / 200-203	8.386	8.702	4.282	6.142	2.097	-	5 10	355-0200-1018

According to the used raw materials suitable for food contact (food simulants A - E; EU-Directive 10/2011); antistatic <10⁹ Ω

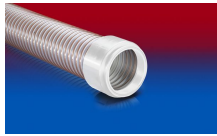
1 / 25	1.260	51.707	29.530	0.787	0.188	150	-	355-0025-1030
1,25 / 32	1.654	50.619	29.530	1.024	0.296	150	-	355-0032-1030
1,5 / 38	1.890	43.149	29.087	1.142	0.349	150	-	355-0038-1030
- / 40	1.969	41.119	27.611	1.181	0.363	150	-	355-0040-1030
2 / 50-51	2.362	33.359	22.148	1.378	0.444	150	-	355-0050-1030
2,5 / 63-65	2.953	25.962	16.980	1.693	0.565	150	-	355-0065-1030
3 / 75-76	3.386	22.626	14.027	2.598	0.706	100	-	355-0075-1030
- / 80	3.583	21.248	13.289	2.717	0.746	100	-	355-0080-1030
4 / 100-102	4.370	17.115	11.369	3.268	1.001	100	-	355-0100-1030

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Accessories



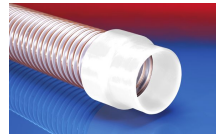
CONNECT 223



CONNECT 245
FOOD



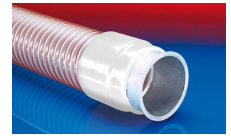
CONNECT ASEPTIC
FITTING 249



CONNECT 240 + 241
FOOD



CONNECT THREAD
FITTING 234



CONNECT 243
FOOD



CONNECT SAFETY
CLAMP ASSEMBLY
231



CONNECT 228



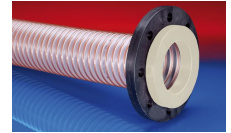
CLAMP 217



CLAMP 213



CONNECT PRESS
ASSEMBLY 232



CONNECT 244
FOOD



CLAMP 216



CONNECT MOULD
ASSEMBLY 233



CONNECT 246
FOOD



CONNECT DAIRY
FITTING 247



CLAMP 212



CONNECT 270-271



CLAMP 212 EC



CONNECT TRI-
CLAMP FITTING 245