



Rubber food hoses



PANAMA[®]

Greasy food hose Internal layer

White NBR/PVC

rubber

Reinforcement: two layers of synthetic cord

Outer layer CR blue rubber

Operating temp: -15°C to +90°C

Robust delivery hose, with a thick wall, designed for the transfer of food substances requiring odourless and tasteless rubber. Free from phthalates and bisphenol A. Hose specially designed for the transfer of oils and fats. Widely used in the oil and grease industry. Grease and ageing resistant outer layer.

Cleaning:


hot water	steam	hydrogen peroxide		peracetic acid		phosphoric acid	chlorine	sodium hydroxide		nitric acid	
		1%	3%	0,1%	0,5%	5%	1%	2%	5%	0,1%	3%
80°C / 8 h	110°C / 15 min	max 50°C / 10 min	max 30°C / 10 min	max 30°C / 10 min	max 30°C / 10 min	max 50°C / 10 min	max 70°C / 10 min	max 70°C / 10 min	max 30°C / 10 min	max 50°C / 10 min	max 30°C / 10 min

Standards and requirements:

Food industry, food contact: 1935/2004/EC and 2023/2006/EC (GMP). Inner layer in compliance with FDA 21 CFR 177.2600, D.M. 21/03/73.



index	internal diameter [mm]	external diameter [mm]	wall thickness [mm]	working pressure [bar]	Bursting pressure [bar]	mass [kg/m]	Roll length [m]
IV-PANAMA-019	19	31	6	10	30	0,67	60
IV-PANAMA-025	25	39	7	10	30	1,01	60
IV-PANAMA-032	32	46	7	10	30	1,23	60
IV-PANAMA-038	38	56	9	10	30	1,94	60
IV-PANAMA-051	51	67	8	10	30	2,09	60
IV-PANAMA-063	63,5	83,5	10	10	30	3,39	60
IV-PANAMA-076	76	96	10	10	30	3,98	60
IV-PANAMA-102	102	124	11	10	30	5,57	60



From right PANAMA hose DN51 with hygienic connectors DIN fitted with shell brackets.

On the left - a field of oilseed rape.

