

Rubber food hoses



BREWART SD

Specialised beer hose

Inner layer: white bromobutyl rubber (BIIR)
Reinforcement: synthetic cord, steel spiral
outer layer: CR red rubber
Operating temp: -40°C to +120°C

The latest generation suction and discharge hose specially designed to the high requirements of the beer processing industry. It is designed for the transfer of high-quality raw beer, pasteurised beer and organic beer. The inner layer is completely free of phthalates, plasticisers and ingredients of animal origin, which eliminates the risk of contamination of the medium and bacterial growth. The outer layer is resistant to abrasion, ageing and weather conditions.

Cleaning:

hot water	steam	oxidizing acids (peracetic, nitric), hydrogen peroxide		non-oxidising acids (phosphoric acid)	chlorine, sodium hypochlorite	sodium hydroxide
		1%	0,5%	5%	200 ppm	1%
95°C / 30 min	130°C / 30 min	20°C / 30 min	80°C / 30 min	max 80°C / 30 min	80°C / a few minutes	max 80°C / 30 min

Standards and requirements:

General: EC 2002/95 (RoHS), EC 1907/2006 (REACH).

Food industry, food contact: 1935/2004/EC, 2023/2006/EC (GMP). Inner layer according to FDA 21 CFR 177.2600, D.M. 21/03/73, 3-A n. 18-03-Class II



index	internal diameter [mm]	external diameter [mm]	wall thickness [mm]	working pressure [bar]	Bursting pressure [bar]	vacuum [bar]	bend radius [mm]	mass [kg/m]	Roll length [m]
MT-BREWART-SD-025	25	38	6,5	10	30	0,9	125	0,85	40
MT-BREWART-SD-032	32	45	6,5	10	30	0,9	160	1,20	40
MT-BREWART-SD-038	38	52	7	10	30	0,9	190	1,50	40
MT-BREWART-SD-040	40	54	7	10	30	0,9	220	1,70	40
MT-BREWART-SD-051	51	67	8	10	30	0,9	300	1,90	40
MT-BREWART-SD-063	63,5	81,5	9	10	30	0,9	450	3,25	40
MT-BREWART-SD-076	76	96	10	10	30	0,9	530	3,85	40
MT-BREWART-SD-102	102	123	10,5	10	30	0,9	700	5,60	40

Note: indexes highlighted in colour - most commonly used

Tested and approved for beer transfer by the WEIHENSTEPHAN Technical University in Munich - does not alter the taste of the beer.

