

Trix® Multifood Blue



Product Specifications

Application

Trix® Multifood Blue is primarily for liquid transfer. It is the universal hose for the food industry. It can be used in dairy and cheese production, margarine production, large-scale catering establishments, the fish processing industry as well as in breweries, slaughter-houses, oil mills, the skinning industry, large-scale butcher's shops and jam productions. It is suitable for conveying milk, whey and hot water up to 194°F (90°C). This hose is manufactured to European standards.

Construction

> Tube

White, homogeneous, smooth NBR (nitrile) tube, absolutely neutral to taste and odor, FDA compliant

> Cover

Blue, smooth NBR (nitrile) cover, resistant to ozone, weather, UV, oils, fats, and abrasion

> Reinforcement

Synthetic fibers

Temperature Range

-4°F to 194°F (-20°C to 90°C)

Branding

"Continental ContiTech Trix® Multifood DN 13 PN 20 BAR / 290 psi glass/fork symbol FDA Made in Germany" on blue cover

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SAP #	ID		Nom. OD		Max. WP		Bend Radius		Length		Weight	
	in.	mm	in.	mm	psi	MPa	in.	mm	ft.	lb./ft.	kg/m	
20853786	1/2	12.7	15/16	23	290	2.0	3 3/4	95	131	0.29	0.43	
20836447	5/8	15.9	1	26	290	2.0	4 1/2	115	131	0.34	0.50	
20853784	3/4	19.1	1 1/4	31	290	2.0	5 15/16	150	131	0.47	0.70	
20853787	1	25.4	1 9/16	39	290	2.0	7 7/8	200	131	0.71	1.05	

Hose design ratio (burst pressure) 3:1.

Air & Multipurpose
 General Purpose
 Heavy Duty
 Push-on

Chemical Transfer

Cleaning Equipment

Food
 Dry Transfer
 Liquid Transfer
 Washdown

Marine

Material Handling
 Abrasives
 Bulk Transfer
 Cement & Concrete

Mining

Petroleum
 Aircraft Fueling
 Dispensing
 Dock
 Rig Supply
 Transfer Discharge
 Transfer S&D

Specialty

Steam

Vacuum

Water
 Discharge
 Suction & Discharge
 Washdown
 Garden

Welding

Coupling Systems

Equipment

Appendix