MTG BREWART-PLUS

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MANIFATTURA TUBI GOMMA S.p.A.
Grisignano di Zocco, 36040 (VI) ITALY
T. +39 0444.614755 | info@mtgspa.com
www.mtgspa.com



APPLICATION

- Food hose of latest generation, specifically designed to meet the demanding requirements of the beer processing industry.
- It is suitable for conveying high quality raw, pasteurized and organic beer, alcoholic beverages (alcohol content limit at room temperature: 96%), soft drinks and wine.
- Delivery and slight suction hose.
- It is also suitable for conveying fatty liquid foodstuffs.

CONSTRUCTION

TUBE
- UPE (Ultra High Molecular Weight Polyethylene), light colour, food grade, odourless and tasteless, mirror smooth.
- It complies with FDA Standards and Reg. EU 10/2011.

REINFORCEMENT
- Plies of synthetic cord.

COVER
- CR rubber, red colour, resistant to abrasion, ozone and weather, smooth, cloth finish.

SAFETY FACTOR

- ≥ 3 times working pressure.

MAIN BENEFITS

- The very strong structure makes it perfect for loading and unloading operations in breweries.
- The composition of the cover ensures utmost resistance to aging.
- Hose in accordance with EC 1935/2004 and 2023/2006/EC (GMP).
- The MTG production cycle is free from animal derived ingredients, phthalates, adipates and materials subject to restrictions acc. to EC 1907/2006 (REACH).

TEMPERATURE RANGE

- From -30°C to +90°C depending on the product conveyed and on use.

STERILIZATION

- Sterilization up to +130°C for max. 30 minutes.

MARKING

MTG BREWART PLUS ADI FREE PHTHALATES FREE FDA EU 10/2011 MADE IN ITALY

TECHNICAL SPECIFICATIONS

SIZE TOLERANCES: I.D.: ISO 1307 - Wall thickness: DIN 7715 T4 S2 - Length: ISO 1307

Inner Diameter mm	Outer diameter mm	Wall thickness mm	Working pressure BAR	Burst pressure BAR	Vacuum BAR	Min. bending radius mm	Approx. weight kg/m	Max. length m
25	37	6.0	16	48	-0.8	150	0.74	40
32	48	8.0	16	48	-0.8	200	1.38	40
40	60	10.0	16	48	-0.8	250	2.10	40
50	72	11.0	16	48	-0.8	350	2.95	40
65	89	12.0	16	48	-0.7	450	4.00	40
75	105	15.0	16	48	-0.6	500	5.70	40
80	110	15.0	16	48	-0.6	650	5.90	40
100	130	15.0	16	48	-0.6	750	6.95	40

Other sizes and colours are available upon request. Please contact our Sales Department.
Above technical data refer to application at room temperature (+20°C).

ADI FREE · PHTHALATES FREE · FDA FOOD QUALITY · EU 10/2011

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