EVOlution
400LE MULTI FOOD S&D
**MAIN FEATURES:**

- ULTRA CLEAN CONTAMINATION FREE NBR TUBE SUITABLE FOR ALL TYPES OF LIQUID FOOD: AQUEOUS, ACIDIC, ALCOHOL OR ALCOHOLIC BEVERAGES AND FATS
- EXTRUDED TUBE CONSTRUCTION
- EXCELLENT FLEXIBILITY BR = 2 X ID
- CONSTANT OPERATING TEMPERATURE RANGE: LIQUID FOOD UP TO 110 °C (230 °F), FAT FOOD UP TO 120 °C (248 °F)
- TUBE COMPLIANT TO FDA, ITALIAN D.M. 21/03/73 AND 3A SANITARY STANDARD CLASS II IN ACCORDANCE WITH EC 1935/2004 AND EC 2023/2006 AND TOTALLY PHTHALATES AND BPA (BISPHENOL A) FREE

**CONSTRUCTION:**

- **Tube:** white synthetic rubber specially compounded to satisfy the highest food industry standards
- **Reinforcement:** high tensile textile cords with embedded steel helix wire
- **Cover:** blue synthetic rubber ideal in applications where ozone, weathering & abrasion resistance are required

---

**SPECIFICATIONS:**

<table>
<thead>
<tr>
<th>mm</th>
<th>in</th>
<th>mm</th>
<th>in</th>
<th>bar</th>
<th>psi</th>
<th>bar</th>
<th>psi</th>
<th>mm</th>
<th>in</th>
<th>%</th>
<th>kg/m</th>
<th>lb/ft</th>
</tr>
</thead>
<tbody>
<tr>
<td>25.0</td>
<td>1&quot;</td>
<td>36.00</td>
<td>1.42</td>
<td>10</td>
<td>150</td>
<td>30</td>
<td>450</td>
<td>50</td>
<td>1.97</td>
<td>100</td>
<td>0.690</td>
<td>0.47</td>
</tr>
<tr>
<td>32.0</td>
<td>1 1/4&quot;</td>
<td>43.00</td>
<td>1.69</td>
<td>10</td>
<td>150</td>
<td>30</td>
<td>450</td>
<td>64</td>
<td>2.52</td>
<td>100</td>
<td>0.840</td>
<td>0.57</td>
</tr>
<tr>
<td>38.0</td>
<td>1 1/2&quot;</td>
<td>49.00</td>
<td>1.93</td>
<td>10</td>
<td>150</td>
<td>30</td>
<td>450</td>
<td>76</td>
<td>2.99</td>
<td>100</td>
<td>0.980</td>
<td>0.66</td>
</tr>
<tr>
<td>51.0</td>
<td>2&quot;</td>
<td>63.00</td>
<td>2.48</td>
<td>10</td>
<td>150</td>
<td>30</td>
<td>450</td>
<td>102</td>
<td>4.02</td>
<td>100</td>
<td>1.270</td>
<td>0.86</td>
</tr>
<tr>
<td>63.0</td>
<td>2 1/2&quot;</td>
<td>76.00</td>
<td>2.99</td>
<td>10</td>
<td>150</td>
<td>30</td>
<td>450</td>
<td>126</td>
<td>4.96</td>
<td>90</td>
<td>2,020</td>
<td>1.37</td>
</tr>
<tr>
<td>76.0</td>
<td>3&quot;</td>
<td>89.00</td>
<td>3.50</td>
<td>10</td>
<td>150</td>
<td>30</td>
<td>450</td>
<td>152</td>
<td>5.98</td>
<td>90</td>
<td>2,400</td>
<td>1.62</td>
</tr>
<tr>
<td>102.0</td>
<td>4&quot;</td>
<td>116.00</td>
<td>4.47</td>
<td>10</td>
<td>150</td>
<td>30</td>
<td>450</td>
<td>204</td>
<td>8.03</td>
<td>90</td>
<td>3,380</td>
<td>2.28</td>
</tr>
</tbody>
</table>

---

**STERILIZE WITH 130 °C (266 °F) STEAM FOR 30 MIN OR WITH 5% SODA SOLUTION**
ONE HOSE FOR ALL FOOD APPLICATIONS

// LIQUID FOOD
// ALCOHOLIC BEVERAGES UP TO 75% PROOF - WINE, BEER & SPIRIT
// MILK TANKER COLLECTION & UNLOADING - IDEAL FOR REELING APPLICATIONS
// HOT FOOD - CONSTANT OPERATION: LIQUID FOOD UP TO 110 °C (230 °F), FAT FOOD UP TO 120 °C (248 °F)
// FAT FOOD - PERFECT FOR ANIMAL FAT AND ANY VEGETABLE OILS