

TECHNICAL MANUAL

NITA FOOD 50 Hose, blue

Item No. 12-20506 (by the meter)

Item No. 12-7150506-... (1,5 meter, with fittings)

Item No. 12-7250506-... (2,5 meter, with fittings)

Item No. 12-7350506-... (3,5 meter, with fittings)

Item No. 12-750506-... (5 meter, with fittings)

Item No. 0500-... (10 meter, with fittings)

Item No. 0501-... (15 meter, with fittings)

Item No. 0502-... (20 meter, with fittings)

Item No. 0503-... (25 meter, with fittings)

Item No. 0504-... (30 meter, with fittings)

Item No. 0505-... (40 meter, with fittings)



Issue 12.2024

GENERAL INFORMATION

The NITA FOOD 50 hose has been developed for medium-pressure cleaning for use in food processing plants. It has a food-safe inner lining. It should only be connected to centrifugal pump systems. Pressure peaks from piston pump systems can damage the hose.

TECHNICAL SPECIFICATIONS

Properties

- Inner layer conditionally resistant to chemicals
- Flexible hose, smooth outer jacket

Outer jacket	blue
Inner core	gray
Inner diameter	1/2"
Temperature resistance	from +5° C to +60° C
Pressure resistance	up to max. 30 bar
Nominal burst pressure at 20°C	240 bar
Weight	328 g / m
Inner diameter (plus tolerance)	12,0 mm
Wall thickness (plus tolerance)	5,0 mm
Outer diameter (plus tolerance)	22,0 mm
Delivery	by the meter or fittings on both sides

NOTE: Warranty is void if the hose is not crimped by NITA ScanFoam

DECLARATION OF CONFORMITY

1. We hereby declare that the hose, NITA FOOD 50

complies with all relevant regulations, in particular the following:

- Regulation 1935/2004/EC
- Regulation EC 2023/2006 (GMP)
- Regulation (EU) 10/2011

and subsequent amendments and additions, as well as the following Italian regulations:

- D.M. 21/03/1973 and subsequent amendments and additions
- DPR 777/82 and subsequent amendments and additions

2. The above-mentioned product is made from the following materials, which are suitable for contact with food:

- Inner core made of soft PVC (contact side).
- Reinforcement in polyester thread.
- Outer core made of soft PVC.

3. To the best of our knowledge, we can confirm that the product contains some dual-use additives and that the product does not contain any “non-intentionally added substances” (NIAS).

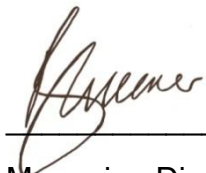
4. We confirm that:

- The article complies with all general and specific migration limits under the following test conditions:
- Simulation A: ETHANOL IN AQUEOUS SOLUTION at 10% v/v (for aqueous foods).
Test time and temperature: 10 days at 40°C
- Simulation B: ACETIC ACID IN AQUEOUS SOLUTION at 3% w/v (for acidic foods).
Test time and temperature: 10 days at 40 °C
- Simulation C: ETHANOL IN AQUEOUS SOLUTION at 20% v/v (for alcoholic foods).
Test time and temperature: 10 days at 40 °C

Under the above conditions of use, the product complies with the general limits and other specific restrictions to which the monomers or additives contained in the material may be subject. All declarations are based on analytical tests carried out in accordance with DM 21/03/1973 and Articles 17 and 18 of Regulation (EU) 10/2011 in conjunction with Annex V, or on calculations made taking into account the percentage of substances subject to migration limits under the test conditions. The calculations assume that 1 kg of food comes into contact with 6 dm² of product. We would like to point out that the migration limit is 60 mg/kg of food [ppm], which corresponds to 10 mg/dm² (if the certificate specifies mg/kg, conversion to mg/dm² is possible by dividing by 6), and we emphasize that the change in analytical tolerance is between 10 and 20% (12 mg/kg or 2 mg/dm²).

5. We recommend notifying the manufacturing company if the product's terms of use do not correspond to the recommendations given here, or if the foodstuffs that come into contact with the product (material that comes into contact with foodstuffs) deviate from the applicable conditions and the simulations listed above.
6. The user of the product intended for contact with food is responsible for informing the exhibiting company of any restrictions due to specific properties of ingredients (additives or flavors) in the food to be transported.
7. The industrial or commercial use of the product specified in this declaration is subject to assessment of compliance with current regulations and technical suitability for the declared end use.
8. This declaration is valid from the date indicated below and will be updated if significant changes in processing (end product/raw material) lead to changes in certain necessary requirements or if new additions to the regulations mentioned in point 1 require a new review of compliance.
9. We also hereby inform you that all necessary evidence has been provided to the supervisory authorities in accordance with Article 16, Paragraph 1 of Regulation 1935/2004/EC.

This declaration of conformity is only valid in combination with a delivery note or invoice confirming delivery by nita Hygiene GmbH, 57234 Wilnsdorf.



Managing Director: Barry Fulcher

Date: 19.04.2024