ALFAGOMMA®

T405LL 150 PSI White Food S & D Hose



Applications:

Liquid, fatty, oily food and alcoholic beverage (max 75 proof) suction and discharge.

Hose may be sterilized with 5% soda solution.



Cover

White NBR/PVC - abrasion, ozone and oil resistant.

Reinforcement:

Spiraled high tensile textile cords with flexible steel helix wire.

Tube

White NBR. Meets FDA and 3A requirements.

Working Pressure:

Constant Pressure - 10 Bar (150 PSI)

Temperature Range:

-22°F (-30°C) to 212°F (+100°C)

Branding:

ALFAGOMMA – ITALY T405 10 BAR (150 PSI) – GENERAL PURPOSE FOOD QUALITY – S & D (black letters)

Standard Length:

100 feet

Nominal Specifications								
Series	ID (in.)	ID (mm)	OD (in.)	OD (mm)	Max Rec. WP (PSI)	Vacuum HG (in.)	Min. Bending Radius (in. @ 68°F)	Weight (lbs./ft.)
T405LL100	1	25	1.46	37	150	30	3	0.61
T405LL150	1 1/2	38	1.97	50	150	30	4 1/2	0.84
T405LL200	2	51	2.48	63	150	30	6	1.08
T405LL300	3	76	3.46	88	150	27	9	1.71
T405LL400	4	102	4.57	116	150	27	12	2.36

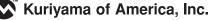
CONSULT FOOD HOSE GUIDE FOR MATERIAL COMPATIBILITY ON PAGE 35.

COUPLING SUGGESTIONS

Quick-Acting or combination nipples attached with single bolt, double bolt, wire or band type clamps.

★ Kuriyama offers a full line of Quick-Acting couplings, pin lug shank couplings and combination nipples. Refer to current Kuriyama-Couplings™ and Accessories Catalog for type and pricing.





ALFAGOMMA®

FDA Liquid Food Transfer



T405LB 150 PSI Grey Food S & D Hose

Applications:

Liquid, fatty, oily food and alcoholic beverage (max 75 proof) suction and discharge.

Hose may be sterilized with 5% soda solution.

★ Not recommended for dry abrasive materials.

Cover

Grey NBR/PVC - abrasion, ozone and oil resistant.

Reinforcement:

Spiraled high tensile textile cords with flexible steel helix wire.

Tube:

White NBR. Meets FDA and 3A requirements.

Working Pressure:

Constant Pressure - 10 Bar (150 PSI)

Temperature Range:

-22°F (-30°C) to 212°F (+100°C)

Branding:

ALFAGOMMA – ITALY T405 10 BAR (150 PSI) – GENERAL PURPOSE FOOD QUALITY – S & D (black letters)

Standard Length:

100 feet

Nominal Specifications								
Series	ID (in.)	ID (mm)	OD (in.)	OD (mm)	Max Rec. WP (PSI)	Vacuum HG (in.)	Min. Bending Radius (in. @ 68°F)	Weight (lbs./ft.)
T405LB150	1 1/2	38	1.97	50	150	30	4 1/2	0.84
T405LB200	2	51	2.48	63	150	30	6	1.08
T405LB300	3	76	3.46	88	150	27	9	1.71
T405LB400	4	102	4.57	116	150	27	12	2.36

CONSULT FOOD HOSE GUIDE FOR MATERIAL COMPATIBILITY ON PAGE 35.

COUPLING SUGGESTIONS

Quick-Acting or combination nipples attached with single bolt, double bolt, wire or band type clamps.

★ Kuriyama offers a full line of Quick-Acting couplings, pin lug shank couplings and combination nipples. Refer to current Kuriyama-Couplings™ and Accessories Catalog for type and pricing.

ALFAGOMMA®

T410LL

240 PSI Food & Beverage S & D Hose – Crush Resistant



Applications:

Food and alcoholic beverage suction and discharge. Specially designed for wine, beer and spirits, up to 95 proof.

Hose may be sterilized with steam at 226°F (+130°C) for 30 minutes or with 5% soda solution.

Not recommended for dry abrasive materials.

Cover:

White EPDM - abrasion and ozone resistant.

Reinforcement:

High tensile textile cords with embedded PET helix.

Tube:

White nontoxic CIIR. Meets FDA and 3A requirements.

Working Pressure:

Constant Pressure - 16 Bar (240 PSI)

Temperature Range:

-22°F (-30°C) to 226°F (+108°C)

Branding:

ALFAGOMMA – ITALY T410 16 BAR (240 PSI) – FOOD SUCTION & DELIVERY – CRUSH RESISTANT (in black letters)

Standard Length:

100 feet

Nominal Specifications								
Series	ID (in.)	ID (mm)	OD (in.)	OD (mm)	Max Rec. WP (PSI)	Vacuum HG (in.)	Min. Bending Radius (in. @ 68°F)	Weight (lbs./ft.)
T410LL100	1	25	1.46	37	240	30	4	0.60
T410LL150	1 1/2	38	2.05	52	240	30	6	1.00
T410LL200	2	51	2.56	65	240	30	8	1.29
T410LL300	3	76	3.62	92	240	30	12	2.23

CONSULT FOOD HOSE GUIDE FOR MATERIAL COMPATIBILITY ON PAGE 35.

COUPLING SUGGESTIONS

Quick-Acting couplings attached with bands.



Kuriyama offers a full line of Quick-Acting couplings, pin lug shank couplings and combination nipples. Refer to current Kuriyama-Couplings™ and Accessories Catalog for type and pricing.

ALFAGOMMA®

FDA Liquid Food Transfer



T410LB

240 PSI Food & Beverage S & D Hose - Crush Resistant

Applications:

Food and alcoholic beverage suction and discharge. Specially designed for wine, beer and spirits, up to 95

Hose may be sterilized with steam at 226°F (+130°C) for 30 minutes or with 5% soda solution.

★ Not recommended for dry abrasive materials.

Grey EPDM - abrasion and ozone resistant.

Reinforcement:

High tensile textile cords with embedded PET helix.

White nontoxic CIIR. Meets FDA and 3A requirements.

Working Pressure:

Constant Pressure - 16 Bar (240 PSI)

Temperature Range:

-22°F (-30°C) to 226°F (+108°C)

Branding:

ALFAGOMMA - ITALY T410 16 BAR (240 PSI) - FOOD SUCTION & DELIVERY - CRUSH RESISTANT (in black letters)

Standard Length:

100 feet

Nominal Specifications								
Series	ID (in.)	ID (mm)	OD (in.)	OD (mm)	Max Rec. WP (PSI)	Vacuum HG (in.)	Min. Bending Radius (in. @ 68°F)	Weight (lbs./ft.)
T410LB100	1	25	1.46	37	240	30	5	0.60
T410LB200	2	51	2.56	65	240	30	8	1.29
T410LB300	3	76	3.62	92	240	30	12	2.23

CONSULT FOOD HOSE GUIDE FOR MATERIAL COMPATIBILITY ON PAGE 35.

COUPLING SUGGESTIONS

Quick-Acting couplings attached with bands.

Kuriyama offers a full line of Quick-Acting couplings, pin lug shank couplings and combination nipples. Refer to current Kuriyama-Couplings™ and Accessories Catalog for type and pricing.

ALFAGOMMA®

T426LB

150 PSI Grey Food **S &D Hose-Corrugated**

CORRUGATED



Applications:

Liquid, fatty, oily food and alcoholic beverage (max 75 proof) suction and discharge.

Hose may be sterilized with 5% soda solution.



Grey NBR/PVC – abrasion, ozone and oil resistant.

Reinforcement:

High tensile textile cords with flexible steel helix wire.

White NBR. Meets FDA and 3A requirements.

Working Pressure:

Constant Pressure - 10 Bar (150 PSI)

Temperature Range:

-22°F (-30°C) to 176°F (+80°C)

Branding:

ALFAGOMMA - ITALY T426 10 BAR (150 PSI) -GENERAL PURPOSE FOOD QUALITY - S & D (black letters)

Standard Length:

100 feet

Nominal Specifications								
Series	ID (in.)	ID (mm)	OD (in.)	OD (mm)	Max Rec. WP (PSI)	Vacuum HG (in.)	Min. Bending Radius (in. @ 68°F)	Weight (lbs./ft.)
T426LB300	3	76	3.62	92	150	30	6	1.84
T426LB400	4	102	4.65	118	150	30	8	2.69

CONSULT FOOD HOSE GUIDE FOR MATERIAL COMPATIBILITY ON PAGE 35.

COUPLING SUGGESTIONS

Quick-Acting or combination nipples attached with single bolt, double bolt, wire or band type clamps.

Kuriyama offers a full line of Quick-Acting couplings, pin lug shank couplings and combination nipples. Refer to current Kuriyama-Couplings™ and Accessories Catalog for type and pricing.

ALFAGOMMA®

FDA Liquid Food Transfer



T455LL 150 PSI Food Discharge Hose

Applications:

Discharge of liquid, fatty, oily foods and alcoholic beverages (max 75 proof).

Hose may be sterilized with 5% soda solution. ★ Not recommended for dry abrasive materials.

White NBR/PVC blend - abrasion, ozone and oil resistant.

Reinforcement:

High tensile textile cords.

White NBR. Meets FDA and 3A requirements.

Working Pressure:

Constant Pressure - 10 Bar (150 PSI)

Temperature Range:

-22°F (-30°C) to 176°F (+80°C)

Branding:

ALFAGOMMA - ITALY T455 10 BAR (150 PSI) -GENERAL PURPOSE FOOD TRANSFER (in black letters)

Standard Length:

100 feet

Nominal Specifications								
Series	ID (in.)	ID (mm)	OD (in.)	OD (mm)	Max Rec. WP (PSI)	Weight (lbs./ft.)		
T455LL150	1 1/2	38	1.89	48	150	0.60		
T455LL200	2	51	2.48	63	150	0.95		
T455LL300	3	76	3.46	88	150	1.38		

CONSULT FOOD HOSE GUIDE FOR MATERIAL COMPATIBILITY ON PAGE 35.

COUPLING SUGGESTIONS

Quick-Acting couplings attached with bands.



Kuriyama offers a full line of Quick-Acting couplings, pin lug shank couplings and combination nipples. Refer to current Kuriyama-Couplings™ and Accessories Catalog for type and pricing.

ALFAGOMMA®

T452LE

150 PSI Potable Water Hose **Hose is not NSF Approved**



Applications:

Discharge of water used for drinking. Most often used for temporary water lines in construction and industrial applications.

Cover:

Blue SBR/EPDM blend - abrasion and ozone resistant.

Reinforcement:

High tensile textile cords.

White NR. Meets FDA and 3A requirements.

Working Pressure:

Constant Pressure - 10 Bar (150 PSI)

Temperature Range:

-22°F (-30°C) to 176°F (+80°C)

Branding:

ALFAGOMMA - ITALY T452 10 BAR POTABLE WATER HOSE (150 PSI) WP (in white letters)

Standard Length:

100 feet

Nominal Specifications								
Series	ID (in.)	ID (mm)	OD (in.)	OD (mm)	Max Rec. WP (PSI)	Weight (lbs./ft.)		
T452LE150	1 1/2	38	1.97	50	150	0.73		
T452LE200	2	51	2.56	65	150	1.13		
T452LE300	3	76	3.62	92	150	1.88		
T452LE400	4	102	4.65	118	150	2.51		

CONSULT FOOD HOSE GUIDE FOR MATERIAL COMPATIBILITY ON PAGE 35.

COUPLING SUGGESTIONS

Quick-Acting couplings attached with bands.

Kuriyama offers a full line of Quick-Acting couplings. Refer to current Kuriyama-Couplings™ and Accessories Catalog for type and pricing.

KARHCA0317

ALFACOMMA®

FDA Liquid Compatibility Guide

The following data is based on tests and believed to be reliable; however, we emphasize that the tabulation should be used as a guide only, since it does not take into consideration all variables such as elevated temperatures, fluid contamination, concentration, etc. that may be encountered in actual use. All critical applications should be tested. Contact ALFAGOMMA for recommendation and assistance.

KEY TO FDA LIQUID MATERIAL COMPATIBILITY CHART

Key to General Chemical Resistance Chart [all data based on 20°C (68°F) unless noted]: E – Excellent; G – Good; F – Fair; C – Conditional; I – Insufficient Data; X – Not Recommended; Blank – No Data

Alfagomma® hoses are produced using silicone free release agents.

BEER	F00D	NATURAL RUBBER	CHLOROBUTYL	EPDM	NBR
BEET SUGAR, GRANULAR					
BUTTERMILK				G	
CASHEW NUT OIL X F G CASHOW NUT OIL X F G CASTOR OIL X F G E CASTOR OIL X F G E COTOND E E E E E COCONUT OIL X F G E E CORN OIL X F G E E COTTONSEED OIL X F G E					
CASHEW NUT OIL CASTOR OIL CASTOR OIL CASTOR OIL CITRIC ACID E E E E E E E COCOA BUTTER COCONIT OIL X F G COCONIT OIL X F G E COTTONSEED OIL X F G E CHANDOL (GRAIN ALCOHOL) F F G G E CHANDOL (GRAIN ALCOHOL) F F G G CORN OIL CRAPP JUICE F CASTOR OIL CRAPP JUICE F CASTOR OIL CRAPP JUICE CASTOR OIL CRAPP JUICE CASTOR OIL CRAPP JUICE F G CRAPP JUICE CASTOR OIL CRAPP G CRAPP JUICE CASTOR OIL CRAPP G CRAPP JUICE CASTOR OIL CRAPP G CRAPP JUICE CRAPP G CRAPP JUICE CRAPP G CRAPP G CRAPP JUICE CRAPP G CRAPP					
CASTOR OIL					
CITRIC ACID E E E E G COCON BUTTER X F G G G COCONUT OIL X F G E CORN OIL X F G E COTTONSEED OIL X F G E E E E COTTONSEED OIL X F G E E E E E COTTONSEED OIL X F G E E FISH MEAL FLOUR E GAPE JUICE F G G GAPE JUICE F G G E LARTIC ACID F F G E LARTIC ACID F F G E LINSEED OIL X F G E LINSEED OIL X F G E LOUOR (SPIRITS) F G E E MILK E E E MILKA E E E MILKA E MOLASSES E E E CLEIC ACID X X X X X X E MOLASSES E E E CLEIC ACID X F G G E CLEIC ACID X F G G E SOLEIC ACID C S					Е
COCOA BUTTER	CITRIC ACID		Е		
COCONUT OIL			F		
CORN OIL	COCONUT OIL	Χ	F	G	
ETHANOL (GRAIN ALCOHOL) FISH MEAL FLOUR FISH GEEGGEGGGGGGGGGGGGGGGGGGGGGGGGGGGGGGG	CORN OIL	Χ	F	G	
ETHANOL (GRAIN ALCOHOL) FISH MEAL FISH MEAL FLOUR FISH GEEGGEGGGGGGGGGGGGGGGGGGGGGGGGGGGGGGG	COTTONSEED OIL	Χ	F	G	Е
FISH MEAL FLOUR	ETHANOL (GRAIN ALCOHOL)		G	Е	Е
GRAPE JUICE F G E G LACTIC ACID F F F G E LARD OIL X F G E LINSEED OIL X F G E LIQUOR (SPIRITS) F G E E MILK E D D D D D D D D D D D D D<	,				
LACTIC ACID	FLOUR	E	Χ	G	
LARD OIL X F G E LINSEED OIL X F G E LIQUOR (SPIRITS) F G E G MILK E E E E E MILK E E E E E E MILK X X X X X X E E M E M E M E M M X X X X X E E E E E E E E D E D	GRAPE JUICE	F	G	Е	G
LINSEED OIL X F G E LIQUOR (SPIRITS) F G E G MILK E E E E E MILK E E E E E MINERAL OIL X X X X E MOLASSES E E E E E E E E E E E E D E D C C F G G F G D F G G F G D E A A X X X X X X X X X E E A A X X E E A A X X X X X X X X X E E E E E A A B E A <td< td=""><td>LACTIC ACID</td><td>F</td><td>F</td><td>G</td><td>Е</td></td<>	LACTIC ACID	F	F	G	Е
LIQUOR (SPIRITS)	LARD OIL	Χ	F	G	Е
MILK E E E E E MINERAL OIL X X X X E MOLASSES E E E E E E OLIVE OIL X F G F G F OLIVE OIL X F G E P G F OLIVE OIL X F G G E P G F G D E P D D E D D E D </td <td>LINSEED OIL</td> <td>Χ</td> <td>F</td> <td>G</td> <td>Е</td>	LINSEED OIL	Χ	F	G	Е
MINERAL OIL X X X E MOLASSES E E E E OLIVE OIL X F G F OLIVE OIL X F G E PALMITIC ACID X F G E PARAFFINS X X X X E PEANUT OIL X X F G E POTATO FLOUR E X G E SALT, GRANULAR E X G E SALT, GRANULAR E X G E SUGROSE, GRANULATED E X G G E SUGRAR, GRANULATED E X G F F SUGAR SYRUP E E E E F TOMATO JUICE, PASTE & PUREE SAUCE E E E G F VEGETABLE OILS X F G F G F	LIQUOR (SPIRITS)	F	G	Е	G
MOLASSES	MILK	Е	Е	Е	Е
OLEIC ACID X F G F OLIVE OIL X F G E PALMITIC ACID X F G E PARAFFINS X X X X E PEANUT OIL X F G E E POTATO FLOUR E X G E Y G E E Y G E E Y G E E X G E E SUGNULAR E X G E E E SUCROSE, GRANULATED E X G G G G G G SUGAR, GRANULATED E E X G G F F SUGAR SYRUP E E E E F F F G F F F G F F G F F G F F G F G	MINERAL OIL	Χ	Χ	Χ	Е
OLIVE OIL X F G E PALMITIC ACID X F G E PARAFFINS X X X X E PEANUT OIL X F G E E POTATO FLOUR E X G E E Y G E E X G E E X G E E X G E E SUGNULAR E X G E E SUCROSE, GRANULATED E X G G G G G G G G G G G G G G G G F SUGAR, GRANULATED E E E E E F F F F F F F F F F F F F F F G F F F G F F	MOLASSES	Е	Е	Е	Е
PALMITIC ACID X F G E PARAFFINS X X X E PEANUT OIL X F G E POTATO FLOUR E X G E SALT, GRANULAR E X G E SOYBEAN OIL X F G E SUCROSE, GRANULATED E X G G G SUGAR, GRANULATED E X G F F SUGAR SYRUP E E E E F F TALLOW X X X X E E F TOMATO JUICE, PASTE & PUREE SAUCE E E E E G E VINEGAR F F G F G F WATER, POTABLE E E E E E E WHISKEY F G E E E E	OLEIC ACID	Χ	F	G	F
PARAFFINS X X X E PEANUT OIL X F G E POTATO FLOUR E X G SALT, GRANULAR E X G SOYBEAN OIL X F G E SUCROSE, GRANULATED E X G G SUGAR, GRANULATED E X G G SUGAR SYRUP E E E F TALLOW X X X E TOMATO JUICE, PASTE & PUREE SAUCE E E E G VEGETABLE OILS X F G F WATER, POTABLE E E E E WHISKEY F G E E	OLIVE OIL	Χ	F	G	Е
PEANUT OIL POTATO FLOUR E X G SALT, GRANULAR E X G SOYBEAN OIL X F G E SUCROSE, GRANULATED E X G SUGAR, GRANULATED E X G SUGAR SYRUP E TALLOW X X X E TOMATO JUICE, PASTE & PUREE SAUCE E VEGETABLE OILS X F G E WATER, POTABLE WHISKEY F G E K G E K G E K G E K G E K G E K G E K G E K G E K G E K G E K G G E K G G G G G G G G G G G G	PALMITIC ACID	Χ	F	G	Е
POTATO FLOUR SALT, GRANULAR E SOYBEAN OIL X F G E SUCROSE, GRANULATED E SUGAR, GRANULATED E SUGAR SYRUP E TALLOW X X X E TOMATO JUICE, PASTE & PUREE SAUCE E VEGETABLE OILS X F G G E WATER, POTABLE E WHISKEY E X G G E X G E X G G E X G E X G F G E E E E E E E E E E E E	PARAFFINS	Χ	Χ	Χ	Е
SALT, GRANULAR E X G E SOYBEAN OIL X F G E SUCROSE, GRANULATED E X G G SUGAR, GRANULATED E X G F SUGAR SYRUP E E E E F TALLOW X X X E E F G E TOMATO JUICE, PASTE & PUREE SAUCE E E E E G E G F G F G F G F G F G F F G F F G F F G F F G F F G F F G F F G F F F G F	PEANUT OIL	Χ	F	G	Е
SOYBEAN OIL X F G E SUCROSE, GRANULATED E X G G SUGAR, GRANULATED E X G F SUGAR SYRUP E E E E F TALLOW X X X E E T G E E F G G E F G F G F F G F F G F F G F F G F F F G F F F G F F F G F	POTATO FLOUR	Е	Χ	G	
SUCROSE, GRANULATED E SUGAR, GRANULATED E SUGAR SYRUP E TALLOW X X TOMATO JUICE, PASTE & PUREE SAUCE E VINEGAR F WATER, POTABLE E X G G F X G F G G F E E E E E E E E E E E E	SALT, GRANULAR	Е	Χ	G	Е
SUGAR, GRANULATED E SUGAR SYRUP E TALLOW X X TOMATO JUICE, PASTE & PUREE SAUCE E VEGETABLE OILS X F WATER, POTABLE E WHISKEY E X G F E E E E E E E E E E E E	SOYBEAN OIL	Χ	F	G	E
SUGAR SYRUP E TALLOW X X X E TOMATO JUICE, PASTE & PUREE SAUCE E VEGETABLE OILS X F G VINEGAR F WATER, POTABLE E WHISKEY E E E F F E E E E E E E E	SUCROSE, GRANULATED	Е	Χ	G	G
TALLOW X X E TOMATO JUICE, PASTE & PUREE SAUCE E E E E G G VEGETABLE OILS X F G E E VINEGAR F F G F WATER, POTABLE E E E E WHISKEY F G E E	SUGAR, GRANULATED	E	Χ	G	F
TOMATO JUICE, PASTE & PUREE SAUCE E E E G G VEGETABLE OILS X F G E VINEGAR F F G F WATER, POTABLE E E E E WHISKEY F G E E	SUGAR SYRUP	Е	Е	Е	F
VEGETABLE OILSXFGEVINEGARFFGFWATER, POTABLEEEEEWHISKEYFGEE	TALLOW	Χ	Χ		Е
VINEGARFFGFWATER, POTABLEEEEEWHISKEYFGEE	TOMATO JUICE, PASTE & PUREE SAUCE	E	E	Е	G
WATER, POTABLE E E E E E WHISKEY F G E E	VEGETABLE OILS	Χ	F	G	Е
WHISKEY F G E E	VINEGAR	F	F	G	F
	WATER, POTABLE	E	E	Е	Е
WINES F G E E	WHISKEY	F	G	Е	Е
	WINES	F	G	E	E