Ocono

France

FLEXACIER® SUPER FOOD

Very well suited to winemaking



Applications	wine production & -conveying, food production & -conveying
Structure	soft PVC, uncolored, transparent, steel wire / spring steel wire / coated / PVC
Temperature	-20°C up to 65°C
Properties	good flexibility, A B C D1, crush-resistant, very high vacuum resistance high pressure resistance, smooth outside very smooth inside
Norms	material according to Food EU Directive (EC) No. 1935/2004 & Regulation (EC) No. 10/2011 for A, B, C, D1 | certified according to Food EU Directive (EC) No. 1935/2004 & Regulation (EC) No. 10/2011 for A, B, C, D1 | FDA standard 21 CFR 177.2600 & 178.2010





made in Germany

Inner Diameter (mm)	Wall Thickness (mm)	Bending Radius (mm)	Max. Operating Pressure (bar)	Vacuum Max. (bar)	Weight (kg/m)	Total Weight per Piece (kg)	Length (m)	Article Number
20	4,50	60	10,00	0,88	0,35000	10,50	30	NA420020000Q
25	4,50	75	10,00	0,88	0,51000	15,30	30	NA420025000Q
30	4,50	75	10,00	0,88	0,68000	20,40	30	NA420030000Q
35	4,50	75	10,00	0,88	0,77000	23,10	30	NA420035000Q
40	6,00	75	10,00	0,88	1,13000	33,90	30	NA420040000Q
51	6,50	75	10,00	0,88	1,50000	45,00	30	NA420051000Q
70	7,00	75	10,00	0,88	2,36000	70,80	30	NA420070000Q

Ocono France SARL | 30 Chemin de Fortuneau | 26200 Montélimar | France | T +33 475 017575 | france@ocono.com

All technical data, measured at 23°C, are general orientation values and are subject to production-related tolerances. Max. operating pressures apply only for short periods. Technical changes and color deviations are subject to change. Other versions are available upon request.

Date: 17.11.2026