

Instructions for washing and disinfecting food quality hoses

The inner rubber tube of food quality hoses generally does not add any flavors or odors to the material being transferred. However, prolonged storage or improper handling may result in taste nuisance. Therefore, before initial installation, the hoses should be steamed twice with +130°C steam for a maximum of 20 minutes at a time, with occasional cooling.

Alternatively, the hose can be rinsed for 24 hours with a solution of 4g of sodium hydroxide and 5.8g of common salt in a liter of water at + 40°C. After treatment, the hose must always be rinsed with drinkable water.

The chemical resistance of hoses is affected by many factors, e.g. operating temperature, chemical properties of the substance to be transferred, rate and time of transfer. It is difficult to give precise washing and disinfection recommendations unless the actual conditions of use are known.

The information given in the table below is based on studies performed under laboratory conditions. No guarantee can be given as to the suitability of the substances, as the actual conditions of use vary. All information given in the table is indicative.

Washing and disinfection recommendations

For hoses with natural rubber tube:

Recommended use
80°C, max. 30min
100°C, max. 60min
130°C, max. 20min
2%, 20°C
5%, 20°C
1%, 70°C
2%, 20°C
3%, 20°C
1%, 40°C



For hoses with nitrile rubber tube:

Substance	Recommended use
Hot water	95°C, max. 30min
Steam	110°C, max. 60min
	130°C, max. 20min
Sodium hydroxide	5%, 20°C
	2%, 85°C
Phosphoric acid	5%, 20°C
	1%, 70°C
Nitric acid	2%, 20°C
	0,2%, 60°C
Sulfuric acid	3%, 20°C
	1%, 40°C
Hydrogen peroxide	0,3%, 20°C

For hoses with UPE rubber tube:

Substance	Recommended use
Hot water	95°C, max. 30min
Steam	110°C, max. 60min
	130°C, max. 20min
Sodium hydroxide	10%, 20°C
	5%, 90°C
Phosphoric acid	10%, 20°C
	3%, 80°C
Nitric acid	5%, 20°C
	2%, 90°C
Sulfuric acid	5%, 20°C
	3%, 90°C
Hydrogen peroxide	2%, 50°C