



L:K:S

The food contact tubing in PAPUREX quality.

The **L:K:5** enables us to offer a polyurethane tubing especially designed and qualified for the demands of the food industry, suitable for food contact, in proven PAPUREX quality. Based on our experience in production of tubing made from polyether-polyurethane (PUR) over decades, the **L:K:5** now supplements our product range application in food machines and food processing industry.

Besides the excellent mechanical characteristics typical for PUR like a high flexibility, best recovery properties, a high elongation at break and a very good abrasion resistance, the **L:K:S** has a certification for the implementation with food contact.

The **L:K:S** gets foiled directly after production process in our manufactory - safe from pollution. The tubing gets delivered without any marking to ensure that its outside is safe for food contact as well.

The specially developed PAPUREX production procedure ensures that the outer diameter, as well as the wall thickness, are calibrated precisely. Thus, the application with plug-in fittings of the leading manufacturers is possible trouble-free. Furthermore, the dimensional accuracy ensures a consistently high pressure resistance at a proportionately large inner diameter, which enables a maximized flow capacity.

The optimized output velocity in combination with the best possible production temperature secures that the advantages of polyurethane as raw material carry over to all our products – and so to the **L:K:5**. Due to this, the food contact tubing fulfils highest standards in its properties when it comes to permanent usage as well.

The L:K:S is available in following dimensions:

Outer-Ø in mm	Inner-Ø in mm	Minimum bending radius in mm
4,00	2,50	12
6,00	3,90	15
8,00	5,50	25
10,00	7,00	40
12,00	8,00	35
14,00	10,00	55
16,00	11,00	55

*Values determined mathematical | Further dimensions upon request

The product range contains following colours:			
transparent	translucent-blue	translucent-black	

Our ISO 9001 certified quality management system monitors the GMP-compliant way of manufacturing so that product contaminations of the **L:K:S** can be excluded.

Main advantages:

- product tested regarding the application with food contact by an accredited testing laboratory, compliant to the regulation (EU) Nr. 10/2011
- FDA-compliant

L:K:5 additionally provides all advantages of polyurethane based on polyether:

- · resistant to hydrolysis: applications with/ in water possible
- · resistant to microbes
- very good resistance against many chemical contact agents
- · very high abrasion resistance
- · optimally applicable with drag chains
- · free of softening agents
- UV resistant
- · all colours are free of heavy metal
- · operating pressure 6-8 bar at room temperature

"Every inch a quality product" is lived by PAPUREX W. Büchner GmbH for decades – so it is from now on in the especially sensible sector of food technology.



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