



| code | inside diameter | | outside diameter | | working pressure | | burst pressure | | weight nominal | | length max | |
|---------|-----------------|---------|------------------|------|------------------|-----|----------------|-----|----------------|--------|------------|-----|
| | mm | inch | mm | inch | bar | psi | bar | psi | kg/m | lbs/ft | m | ft |
| 1201468 | 13 | 1/2 | 22 | 0,87 | 10 | 150 | 30 | 450 | 0,32 | 0,22 | 60 | 200 |
| 1116711 | 19 | 3/4 | 27 | 1,06 | 10 | 150 | 30 | 450 | 0,36 | 0,24 | 60 | 200 |
| 1028049 | 25 | 1 | 34 | 1,34 | 10 | 150 | 30 | 450 | 0,55 | 0,37 | 60 | 200 |
| 1227831 | 32 | 1-1/4 | 48 | 1,89 | 10 | 150 | 30 | 450 | 1,30 | 0,87 | 60 | 200 |
| 1227858 | 38 | 1-1/2 | 55 | 2,17 | 10 | 150 | 30 | 450 | 1,63 | 1,10 | 60 | 200 |
| 1028120 | 40 | 1-37/64 | 54 | 2,13 | 10 | 150 | 30 | 450 | 1,37 | 0,92 | 60 | 200 |
| 1346865 | 51 | 2 | 65 | 2,56 | 10 | 150 | 30 | 450 | 1,71 | 1,15 | 60 | 200 |
| 1116347 | 63,5 | 2-1/2 | 88,5 | 3,49 | 10 | 150 | 30 | 450 | 4,14 | 2,78 | 60 | 200 |
| 1227890 | 76 | 3 | 101 | 3,98 | 10 | 150 | 30 | 450 | 4,65 | 3,12 | 60 | 200 |



EN

Delivery hose for non fatty food liquids

Standards: Reg. CE 1935/04 and CE 2023/06. Phthalates free. PAHs free (acc. to ZEK 01.4-08 Cat. 1). Bisphenol A free. FDA tit.21 art. 177.2600 aqueous and fatty foods. BfR XXI cat.2 foods. D.M. 21/03/73 aqueous foods and alcohols at 72°.

Application: softwall hose for delivery of water, wine, juice, soft drinks, and other foodstuffs when a food quality hose is required. Not recommended for oily or fatty liquids.

Temperature: from -35°C (-31°F) to +70°C (+158°F).

Construction

Tube: white, smooth NR food quality rubber.

Reinforcement: high strength synthetic cord, separated by a layer of rubber.

Cover: red, smooth (wrapped finish), EPDM rubber, weathering resistant.

Branding: continuous red/white stripe "IVG Food (family logo)..."

Also available upon request: 1. Different diameters 2. Blue hose cover 3. Different working pressures.

CN

非油脂食品输送管

质量标准: FDA tit.21 art.177.2600 液态和脂类食品. BfR XXI cat.2 食品类, D.M. 21/03/73 液态食物和72° 酒精, CE 1935/04, CE 2023/06

应用范围: 软壁胶管, 用于输送水, 葡萄酒, 果汁, 饮料, 及其它液态食物。不适合带油脂性的食物。不含塑化剂

温度范围: -35° C (-31° F) 到 +70° C (+158° F)

软管结构

内层: 白色, 光滑, 食品级NR 橡胶, 不含塑化剂

加强层: 由一层橡胶分隔的高强度合成线绳

外层: 红色, 光滑, EPDM 橡胶, 耐侵蚀

商标: 连续红/白色条形标记 "IVG Food (公司商标)..."

可选择项: 1. 不同口径 2. 蓝色外层 3. 各种工作压力



Advice to users

on hoses in contact with food

www.ivgspa.it

» Clean In Place information

- IVG recommends for the first use a wash cycle with potable water at a maximum temperature of 80°C/90°C and a hose sanitation as reported above before conveying food products.
- At the end of each cycle the equipment and hose assemblies must be cleaned and disinfected.
- Strictly follow the times indicated for each cleaning cycle.
- Do not immerse hose assembly in the sanitation fluid because only the inner tube is suitable for contact with the below mentioned solvents.
- Every cleaning cycle must be immediately followed by a complete rinse.
- Do not exceed 3 bar working pressure in CIP systems.

| HOSE* | Hot Water | Steam open end | H2O2 1% | H2O2 3% | Peracetic Acid 0.1% |
|--|------------------|--------------------------|-------------------------|-------------------------|----------------------------|
| FOOD SCOTLAND FOOD VINO FLEX FOOD FOOD FLEX/IIR OFFSHORE PL POTABLE | 90°C 8 hours | Max 130°C 30 minutes | Max 70°C 15 minutes | Max 30°C 15 minutes | Max 50°C 15 minutes |
| FOOD MILLENNIUM | 80°C 8 hours | Max 110°C 15 minutes | Max 50°C 10 minutes | Max 30°C 10 minutes | Max 30°C 10 minutes |
| TRUCK FOOD FLEX FOOD MERLOT FOOD PARRY | 80°C 8 hours | Max 110°C 15 minutes | Max 50°C 10 minutes | Max 30°C 10 minutes | Max 30°C 10 minutes |
| FOOD ALICANTE FOOD MILK SERVICE FOOD SUPERJUICE | 90°C 8 hours | Max 130°C 30 minutes | Max 70°C 15 minutes | Max 30°C 15 minutes | Max 50°C 15 minutes |
| FOOD PANAMA FOOD ACAPULCO FOOD OILMILL | 80°C 8 hours | Max 110 °C 10 minutes | Max 50 °C 10 minutes | Max 30 °C 10 minutes | Max 30 °C 10 minutes |
| FOOD ACQUABLU® | 80°C 8 hours | Max 110 °C 30 minutes | Max 80°C 30 minutes | Max 50°C 30 minutes | Max 70°C 30 minutes |
| FOOD SHETLAND CHEM THUNDER FLEX CHEM SUPERTOP UPE | 90°C 12 hours | Max 130°C 30 minutes | Max 80°C 30 minutes | Max 50°C 30 minutes | Max 70°C 30 minutes |
| TRUCK DON/BN TRUCK GORDON | 80°C 8 hours | Max 110°C 15 minutes | Max 50°C 10 minutes | Max 30°C 10 minutes | Max 30°C 10 minutes |

* The indications regarding hoses on this list refer to the product code found in the IVG catalogue www.ivgspa.it.

» Clean In Place information

- Al primo utilizzo, IVG raccomanda di effettuare un ciclo di lavaggio con acqua potabile alla temperatura di 80°C/90°C e una sanificazione della manichetta prima di convogliare i prodotti alimentari.
- Al termine di ogni ciclo di utilizzo deve essere effettuata la detersione e la disinfezione delle manichette.
- Il rispetto dei tempi è fondamentale per ogni ciclo di lavaggio.
- Non immergere la manichetta nel liquido di sanificazione poiché solo il sottostrato è idoneo al contatto con i solventi indicati.
- Ogni ciclo di lavaggio deve essere immediatamente seguito da un risciacquo completo.
- Non utilizzare sistemi CIP oltre 3 bar di pressione.

| Peracetic Acid 0.5% | Phosphoric Acid 5% | Chlorine 1% | NaOH 2% | NaOH 5% | Nitric Acid 0.1% | Nitric Acid 3% |
|-------------------------|-------------------------|-------------------------|-------------------------|-------------------------|-------------------------|-------------------------|
| Max 30°C 15 minutes | Max 80°C 15 minutes | Max 80°C 15 minutes | Max 80°C 15 minutes | Max 30°C 15 minutes | Max 70°C 15 minutes | Max 30°C 15 minutes |
| Max 30°C 10 minutes | Max 50°C 15 minutes | Max 70°C 15 minutes | Max 70°C 10 minutes | Max 30°C 10 minutes | Max 50°C 10 minutes | Max 30°C 10 minutes |
| Max 30°C 10 minutes | Max 50°C 15 minutes | Max 70°C 15 minutes | Max 70°C 10 minutes | Max 30°C 10 minutes | Max 50°C 10 minutes | Max 30°C 10 minutes |
| Max 30°C 15 minutes | Max 80°C 15 minutes | Max 80°C 15 minutes | Max 80°C 15 minutes | Max 30°C 15 minutes | Max 70°C 15 minutes | Max 30°C 15 minutes |
| Max 30 °C 10 minutes | Max 50 °C 10 minutes | Max 70 °C 10 minutes | Max 70 °C 10 minutes | Max 30 °C 10 minutes | Max 50 °C 10 minutes | Max 30 °C 10 minutes |
| Max 50°C 30 minutes | Max 80°C 30 minutes | Max 80°C 30 minutes | Max 80°C 30 minutes | Max 50°C 30 minutes | Max 80°C 30 minutes | Max 50°C 30 minutes |
| Max 50°C 30 minutes | Max 80°C 30 minutes | Max 80°C 30 minutes | Max 80°C 30 minutes | Max 50°C 30 minutes | Max 80°C 30 minutes | Max 50°C 30 minutes |
| Max 30°C 10 minutes | Max 50°C 15 minutes | Max 70°C 15 minutes | Max 70°C 15 minutes | Max 30°C 10 minutes | Max 50°C 10 minutes | Max 30°C 10 minutes |

* Le indicazioni riguardanti i tubi di questa lista fanno riferimento ai codici prodotto presenti nel catalogo IVG www.ivgspa.it.



General Advice

- Hoses are not meant to permanently contain the products they convey.
 - Store hoses away from direct sunlight and heat. When not in use store hoses with perforated plugs at both ends.
 - Before every use check the hose condition. The hose cover, especially in the fitting area, should show no signs of cuts, tears, or bubbles. There should be no hard or weak areas, signs of detachment or collapse.
 - Remember to guarantee traceability of every single piece of hose put into the market (CE 1935/2004, CE 2023/2006)
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- I tubi non sono idonei alla stagnazione permanente dei prodotti.
 - Stocca al riparo dalla luce e dal calore, con tappi forati alle estremità.
 - Verifica sempre le buone condizioni del tubo prima di ogni utilizzo (nessuna rottura, taglio, rigonfiamento, area irrigidita a molle, distacco, collasso) specialmente nell'area dei raccordi.
 - Ricorda di garantire la rintracciabilità di ogni singola pezzatura di tubo immessa nel mercato (CE 1935/2004 , CE 2023/2006).



Scan this code to receive further information and regularly updated indications.

Otherwise consult the technical product sheets on **www.ivgspa.it**



Effettua la scansione del codice per avere ulteriori informazioni e indicazioni regolarmente aggiornate.

Oppure consulta le schede tecniche prodotto su **www.ivgspa.it**

SAFETY INFORMATION – USER RESPONSIBILITIES

The service life of rubber hoses mainly depends on the dedicated use. Equipment and systems where the hose is installed must be designed safely. Since our hose can be designed for different applications, IVG Colbachini SpA cannot guarantee the proper functioning of the product for all situations. The analysis of the technical aspects related to specific uses must be performed by the users when choosing the product that meets their requirements. So, in relation to the variety of operating conditions and applications of the IVG hose, the user is solely responsible for the final choice of the product deemed suitable to satisfy the performance and safety requirements called for the application.

The information and technical data shown in the product data sheets must be examined by users with appropriate technical skills.

IVG Colbachini is not responsible for other uses, identified by the end user, that are different from the one shown in its catalogues, product sheets, offers, order confirmations and any recommendations attached.

An inappropriate choice of the product or a failure to follow the procedures of installation, use, maintenance and storage of the hoses may lead to a hose break and cause material damage and/or serious injury to people.

For the selection and proper use of the IVG products you can also refer to the document "Recommendations for selection, storage, use and maintenance of rubber hoses" provided by Assogomma and available on www.ivgspa.it.

These recommendations are according to the international standard ISO 8331, "Plastic and rubber hoses and hose assemblies - Guidelines for selection, storage, use and maintenance."

For safety reasons, never exceed the working pressure indicated in the product data sheet.

For specific applications of rubber hoses, please refer to the legal requirements or specific standards; moreover additional recommendations for particularly critical applications are available.

For further information, contact the Marketing department (marketing@ivgspa.it).