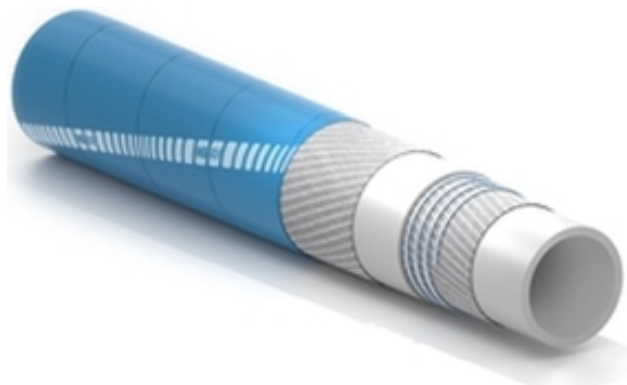


# Millennium LL



TOTAL FOOD, perfect for all food products



**Application:**

hardwall hose for suction and delivery of many food products as olive oil, wine, beer, fruit juices, fatty foods, milk and alcohol up to 96°.

Total food  
 Safe and durable  
 Complies with all regulations

**Specifications:**

3-A Sanitary Std. N°18-03 CLASS II. BfR XXI  
 Cat.2 for foods Bisphenol A free. D.M. 21/03/73  
 aqueous, fatty foods and alcohol up to 96% vol.  
 FDA tit.21 art. 177.2600 aqueous and fatty foods.  
 Reg. EC 1935/2004. Reg. EC 2023/2006.  
 Phthalates free (REACH Reg.). PAHs free (acc. to  
 ZEK 01.4-08 Cat. 1). Heavy metal tested.



**Tube:**

white, smooth, food quality, taste free and odourless synthetic rubber. 100% phthalates free.

**Reinforcement:**

high strength synthetic cord and embedded helix wire.

**Cover:**

blue, smooth (wrapped finish) synthetic rubber, ozone and weathering resistant.

**Temperature:**

from -30°C (-22°F) to +100°C (212°F).

**Branding:**

white/red/gold continuous stripe "IVG Food (family logo) Millennium..."



# Millennium LL



Code	Inside diameter		Outside diameter		Working pressure		Burst pressure		Weight nominal		Bending radius		Vacuum		Length max	
	mm	inch	mm	inch	bar	psi	bar	psi	kg/m	lbs/ft	mm	inch	bar	m	ft	
1466763	19	3/4	30,5	1,20	10	150	30	450	0,66	0,44	60	2,4	0,9	60	200	
1300059	25	2-3/8	37	2,86	10	150	30	450	0,75	1,40	235	9,3	0,9	60	200	
1464256	25	1	36,5	1,44	10	150	30	450	0,81	0,54	75	3,0	0,9	60	200	
1470655	32	1-1/4	43,5	1,71	10	150	30	450	1,05	0,70	100	3,9	0,9	60	200	
1467204	38	1-1/2	49,5	1,95	10	150	30	450	1,21	0,81	120	4,7	0,9	60	200	
1478834	40	1-37/64	52	2,05	10	150	30	450	1,44	0,97	130	5,1	0,9	60	200	
1464248	51	2	63,5	2,50	10	150	30	450	1,89	1,27	170	6,7	0,9	60	200	
1467310	63,5	2-1/2	77	3,03	10	150	30	450	2,47	1,66	235	9,3	0,9	60	200	
1466712	76	3	91	3,59	10	150	30	450	3,14	2,11	300	11,8	0,9	60	200	
1476882	80	3-5/32	95	3,74	10	150	30	450	3,29	2,20	320	12,6	0,9	60	200	
1474243	102	4	117,5	4,63	10	150	30	450	4,21	2,82	400	15,8	0,9	60	200	

### Recommended Couplings:



Food coupling SMS 1145



Food coupling DIN 11851



Clamp

## SPECIAL DETAILS

### CIP and advice to users on hoses in contact with food

#### Sanitation

- 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%	Peracetic Acid 0.5%	Phosphoric Acid 5%	Chlorine 1%	NaOH 2%	NaOH 5%	Nitric Acid 0.1%	Nitric Acid 3%
FOOD SCOTLAND FOOD VINO FLEX FOOD CANA FOOD TUSCANY FOOD PIEDMONT FOOD CALIFORNIA TRUCK FOOD FLEX/IIIR	90°C 8 hours	Max 130°C 30 minutes	Max 70°C 15 minutes	Max 30°C 15 minutes	Max 50°C 15 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
FOOD MILLENNIUM FOOD DIJON FOOD DAMASCO	80°C 8 hours	Max 110°C 15 minutes	Max 50°C 10 minutes	Max 30°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
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	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
FOOD ALICANTE FOOD MILKSERVICE	90°C 8 hours	Max 130°C 30 minutes	Max 70°C 15 minutes	Max 30°C 15 minutes	Max 50°C 15 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
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	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
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	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
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	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
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	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

\*The indications regarding hoses on this list refer to the product code found in the IVG catalogue [www.ivgspa.it](http://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 (Reg. EC 1935/2004, EC 2023/2006).

