

# Scotland



## Напорный рукав класса премиум для нежирных пищевых продуктов



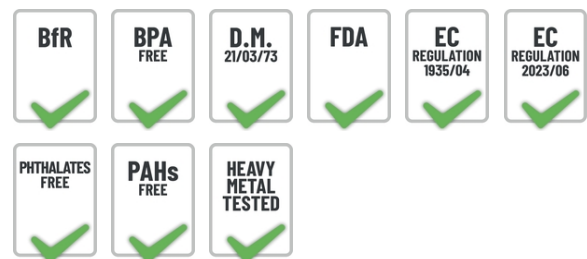
### Нормативно-правовые акты:

BfR XXI Cat.2 пищевые. Без бисфенола А. D.M. 21/03/73 пищевые жидкие с содержанием алкоголя до 96%. FDA tit.21 art.177.2600 жидкие пищевые. Reg. EC 1935/2004. Reg. EC 2023/2006. Не содержит фталатов (REACHReg.). Без IPA (соотв. ZEK 01.4-08 Кат. 1). Тестирован на тяжелые металлы.

### Применение:

напорный рукав для качественных вин и др. алкогольных напитков до 96°. Предназначен для винозаводов, пивзаводов и ликеро-водочных предприятий, внутренний слой без привкуса и запаха.

для пивных производств  
 прочная конструкция  
 текстиль отдельно от резины



### Внутренний слой:

белый, гладкий, из синтетического каучука IIR пищевого качества, без привкуса и запаха.

### Усиление:

прорезиненный высокопрочный синтетический корд.

### Покрытие:

красное, гладкое (с отпечатком текстильного бандажа), из синтетического каучука IIR пищевого качества, устойчивое к атмосферным воздействиям.

### Температура:

от -40°C до +120°C.

### Маркировка:

красно-белая маркировочная лента "IVG Food...".



# Scotland



| Код     | Внутренний диаметр |         | Внешний диаметр |      | Рабочее давление |     | Разрывное давление |     | Номинальный вес |        | Максимальная длина |     |
|---------|--------------------|---------|-----------------|------|------------------|-----|--------------------|-----|-----------------|--------|--------------------|-----|
|         | mm                 | inch    | mm              | inch | bar              | psi | bar                | psi | kg/m            | lbs/ft | m                  | ft  |
| 1275160 | 13                 | 1/2     | 22              | 0,87 | 10               | 150 | 30                 | 450 | 0,31            | 0,20   | 60                 | 200 |
| 1270923 | 25                 | 1       | 38              | 1,50 | 10               | 150 | 30                 | 450 | 0,81            | 0,54   | 60                 | 200 |
| 1317164 | 32                 | 1-1/4   | 48              | 1,89 | 10               | 150 | 30                 | 450 | 1,25            | 0,84   | 60                 | 200 |
| 1271172 | 38                 | 1-1/2   | 56              | 2,21 | 10               | 150 | 30                 | 450 | 1,65            | 1,10   | 60                 | 200 |
| 1286706 | 40                 | 1-37/64 | 60              | 2,36 | 10               | 150 | 30                 | 450 | 1,93            | 1,29   | 60                 | 200 |
| 1355716 | 51                 | 2       | 71              | 2,80 | 10               | 150 | 30                 | 450 | 2,39            | 1,60   | 60                 | 200 |
| 1385259 | 63,5               | 2-1/2   | 84,5            | 3,33 | 10               | 150 | 30                 | 450 | 3,07            | 2,05   | 60                 | 200 |
| 1279564 | 76                 | 3       | 101             | 3,98 | 10               | 150 | 30                 | 450 | 4,24            | 2,83   | 60                 | 200 |

### Возможные варианты по запросу:

1. Другие диаметры
2. Покрытие других цветов
3. Другое рабочее давление.

### Рекомендуемые соединения:



Food coupling SMS 1145



Clamp



Food coupling DIN 11851

## 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<br>FOOD VINO FLEX<br>FOOD CANA<br>FOOD TUSCANY<br>FOOD PIEDMONT<br>FOOD CALIFORNIA<br>TRUCK FOOD FLEX/IIIR | 90°C<br>8 hours  | Max 130°C<br>30 minutes | Max 70°C<br>15 minutes | Max 30°C<br>15 minutes | Max 50°C<br>15 minutes | Max 30°C<br>15 minutes | Max 80°C<br>15 minutes | Max 80°C<br>15 minutes | Max 80°C<br>15 minutes | Max 30°C<br>15 minutes | Max 70°C<br>15 minutes | Max 30°C<br>15 minutes |
| FOOD MILLENNIUM<br>FOOD DIJON<br>FOOD DAMASCO  | 80°C<br>8 hours  | Max 110°C<br>15 minutes | Max 50°C<br>10 minutes | Max 30°C<br>10 minutes | Max 30°C<br>10 minutes | Max 30°C<br>10 minutes | Max 50°C<br>15 minutes | Max 70°C<br>15 minutes | Max 70°C<br>10 minutes | Max 30°C<br>10 minutes | Max 50°C<br>10 minutes | Max 30°C<br>10 minutes |
| TRUCK FOOD FLEX<br>FOOD MERLOT<br>FOOD PARRY   | 80°C<br>8 hours  | Max 110°C<br>15 minutes | Max 50°C<br>10 minutes | Max 30°C<br>10 minutes | Max 30°C<br>10 minutes | Max 30°C<br>10 minutes | Max 50°C<br>15 minutes | Max 70°C<br>15 minutes | Max 70°C<br>10 minutes | Max 30°C<br>10 minutes | Max 50°C<br>10 minutes | Max 30°C<br>10 minutes |
| FOOD ALICANTE<br>FOOD MILKSERVICE  | 90°C<br>8 hours  | Max 130°C<br>30 minutes | Max 70°C<br>15 minutes | Max 30°C<br>15 minutes | Max 50°C<br>15 minutes | Max 30°C<br>15 minutes | Max 80°C<br>15 minutes | Max 80°C<br>15 minutes | Max 80°C<br>15 minutes | Max 30°C<br>15 minutes | Max 70°C<br>15 minutes | Max 30°C<br>15 minutes |
| FOOD PANAMA<br>FOOD ACAPULCO<br>FOOD OILMILL   | 80°C<br>8 hours  | Max 110°C<br>10 minutes | Max 50°C<br>10 minutes | Max 30°C<br>10 minutes | Max 30°C<br>10 minutes | Max 30°C<br>10 minutes | Max 50°C<br>10 minutes | Max 70°C<br>10 minutes | Max 70°C<br>10 minutes | Max 30°C<br>10 minutes | Max 50°C<br>10 minutes | Max 30°C<br>10 minutes |
| FOOD ACQUABLU  | 80°C<br>8 hours  | Max 110°C<br>30 minutes | Max 80°C<br>30 minutes | Max 50°C<br>30 minutes | Max 70°C<br>30 minutes | Max 50°C<br>30 minutes | Max 80°C<br>30 minutes | Max 80°C<br>30 minutes | Max 80°C<br>30 minutes | Max 50°C<br>30 minutes | Max 80°C<br>30 minutes | Max 50°C<br>30 minutes |
| FOOD SHETLAND<br>CHEM THUNDER FLEX<br>CHEM SUPERTOP UPE  | 90°C<br>12 hours | Max 130°C<br>30 minutes | Max 80°C<br>30 minutes | Max 50°C<br>30 minutes | Max 70°C<br>30 minutes | Max 50°C<br>30 minutes | Max 80°C<br>30 minutes | Max 80°C<br>30 minutes | Max 80°C<br>30 minutes | Max 50°C<br>30 minutes | Max 80°C<br>30 minutes | Max 50°C<br>30 minutes |
| TRUCK DON/BN<br>TRUCK GORDON   | 80°C<br>8 hours  | Max 110°C<br>15 minutes | Max 50°C<br>10 minutes | Max 30°C<br>10 minutes | Max 30°C<br>10 minutes | Max 30°C<br>10 minutes | Max 50°C<br>15 minutes | Max 70°C<br>15 minutes | Max 70°C<br>15 minutes | Max 30°C<br>10 minutes | Max 50°C<br>10 minutes | Max 30°C<br>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).

## SPECIAL DETAILS

### 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** 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](http://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](mailto:marketing@ivgspa.it)).