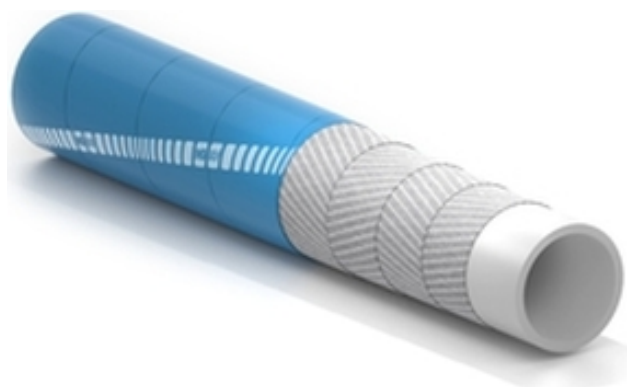


Millennium



Напорный пищевой рукав УНИВЕРСАЛЬНОГО НАЗНАЧЕНИЯ - для различных пищевых продуктов



Применение:

напорный рукав для широкого ряда пищевых продуктов - растительных масел, молока, соков, пива, вина и спирта до 96°. Обработка: до 30 минут паром до +130°C, 15 минут 2% азотной кислотой до +50°C, 2% надуксусной кислотой, 2% ортофосфорной кислотой, 5% каустической содой.

для любых пищевых продуктов
 отвечает всем нормам
 Безопасный и долговсужающий

Нормативно-правовые акты:

Сан.стандарт 3.A №18.03 класс II. BfR XXI Cat.2 пищевые. Без бисфенола А. D.M. 21/03/73 для жидких, жирных пищевых продуктов и алкоголя до 96%. FDA пар.21 арт..177.2600 пищевые жидкие жирные. 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.



Внутренний слой:

белый, гладкий, из пищевого синтетического каучука, без вкуса и запаха. Не содержит фталатов.

Усиление:

высокопрочная синтетическая оплетка.

Покрытие:

голубое гладкое (печать на холсте), из синтетического каучука, устойчивое к атмосферным воздействиям и озону.

Температура:

от -30°C до +100°C.

Маркировка:

бело-красно-золотистая маркировочная лента: "IVG Food (логотип сферы применения) Millennium...".



Millennium



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
1477340	16	5/8	30	1,18	10	150	30	450	0,59	0,39	60	200
1466941	19	3/4	33	1,30	10	150	30	450	0,67	0,44	60	200
1474251	25	1	39	1,54	10	150	30	450	0,82	0,55	60	200
1474260	32	1-1/4	46	1,81	10	150	30	450	1,01	0,68	60	200
1474278	38	1-1/2	52	2,05	10	150	30	450	1,16	0,78	60	200
1300078	40	1-37/64	54	2,13	10	150	30	450	1,21	0,81	60	200
1464264	51	2	65,5	2,58	10	150	30	450	1,56	1,05	60	200
1300080	60	2-3/8	76,5	3,01	10	150	30	450	2,05	1,38	60	200
1481231	63,5	2-1/2	80	3,15	10	150	30	450	2,18	1,46	60	200
1474286	76	3	94	3,70	10	150	30	450	2,78	1,86	60	200
1486195	80	3-5/32	98	3,86	10	150	30	450	2,91	1,95	60	200
1300084	100	3-15/16	118	4,65	10	150	30	450	3,55	2,39	60	200

Рекомендуемые соединения:



Food coupling DIN 11851



Clamp



Flanges

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.

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. 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).