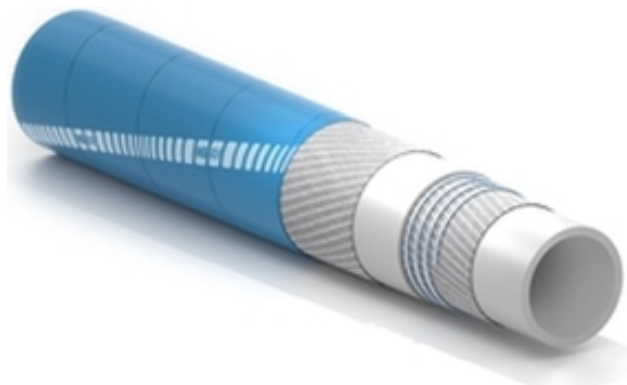


Millennium LL



Пищевой напорно-всасывающий рукав УНИВЕРСАЛЬНОГО НАЗНАЧЕНИЯ



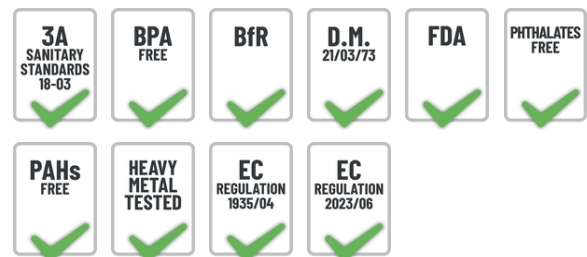
Нормативно-правовые акты:

Сан.стандарт 3.А №18.03 класс II. Без бисфенола А. BfR XXI Cat.2 пищевые. D.M. 21/03/73 для жидких, жирных пищевых продуктов и алкоголя до 96% . FDA пар.21 арт..177.2600 пищевые жидкие жирные. Не содержит фталатов (REACHReg.). Без IPA (соотв. ZEK 01.4-08 Кат. 1). Тестирован на тяжелые металлы. Reg. EC 1935/2004. Reg. EC 2023/2006.

Применение:

гладкий напорно-всасывающий рукав для широкого ряда пищевых продуктов - масел, вина, пива, соки, молоко, алкоголь до 96°. Обработка: 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



Внутренний слой:

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

Усиление:

высокопрочный синтетический корд, встроенная стальная спираль.

Покрытие:

синяя резина, гладкая (отпечаток холста), устойчивая к озону и атмосферным воздействиям

Температура:

от -30°C до +100°C.

Маркировка:

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



Millennium LL



| Код | Внутренний диаметр | | Внешний диаметр | | Рабочее давление | | Разрывное давление | | Номинальный вес | | Радиус изгиба | | Вакуум | Максимальная длина | |
|---------|--------------------|---------|-----------------|------|------------------|-----|--------------------|-----|-----------------|--------|---------------|------|--------|--------------------|-----|
| | mm | inch | mm | inch | bar | psi | bar | psi | kg/m | lbs/ft | mm | inch | | bar | m |
| 1466763 | 19 | 3/4 | 30,5 | 1,20 | 10 | 150 | 30 | 450 | 0,66 | 0,44 | 60 | 2,4 | 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 |

Рекомендуемые соединения:



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.

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).

