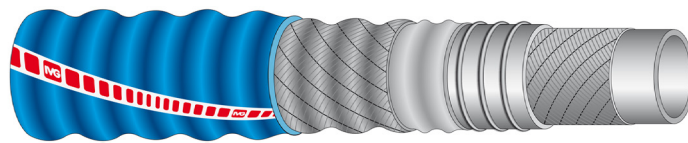




| code    | inside diameter |         | working pressure |     | burst pressure |     | weight nominal |        | bending radius |      | vacuum | length max |     |
|---------|-----------------|---------|------------------|-----|----------------|-----|----------------|--------|----------------|------|--------|------------|-----|
|         | mm              | inch    | bar              | psi | bar            | psi | kg/m           | lbs/ft | mm             | inch | bar    | m          | ft  |
| 1464922 | 25              | 1       | 10               | 150 | 30             | 450 | 0,65           | 0,44   | 75             | 3,0  | 0,9    | 60         | 200 |
| 1470388 | 32              | 1-1/4   | 10               | 150 | 30             | 450 | 0,85           | 0,57   | 95             | 3,7  | 0,9    | 60         | 200 |
| 1466208 | 38              | 1-1/2   | 10               | 150 | 30             | 450 | 1,04           | 0,70   | 115            | 4,5  | 0,9    | 60         | 200 |
| 1469649 | 40              | 1-37/64 | 10               | 150 | 30             | 450 | 1,17           | 0,79   | 120            | 4,7  | 0,9    | 60         | 200 |
| 1464086 | 51              | 2       | 10               | 150 | 30             | 450 | 1,45           | 0,97   | 150            | 5,9  | 0,9    | 60         | 200 |
| 1481711 | 60              | 2-3/8   | 10               | 150 | 30             | 450 | 1,67           | 1,12   | 180            | 7,1  | 0,9    | 60         | 200 |
| 1464930 | 63,5            | 2-1/2   | 10               | 150 | 30             | 450 | 1,75           | 1,18   | 195            | 7,7  | 0,9    | 60         | 200 |
| 1464957 | 76              | 3       | 10               | 150 | 30             | 450 | 2,17           | 1,46   | 225            | 8,9  | 0,9    | 60         | 200 |
| 1200788 | 80              | 3-5/12  | 10               | 150 | 30             | 450 | 2,42           | 1,63   | 240            | 9,5  | 0,9    | 60         | 200 |
| 1467115 | 102             | 4       | 10               | 150 | 30             | 450 | 2,98           | 2,00   | 350            | 13,8 | 0,9    | 60         | 200 |



IT

## TOTAL FOOD, perfetto per tutti i prodotti alimentari EASY SHELL SYSTEM

**Norme:** Reg. CE 1935/04 e CE 2023/06. Senza ftalati. Senza IPA (secondo ZEK 01.4-08 Cat. 1). Privo di Bisfenolo A. Testato metalli pesanti. FDA tit.21 art.177.2600 alimenti acquosi e grassi. 3-A Sanitary Standards N° 18-03 CLASS II. BfR XXI Cat.2 alimenti. D.M.21/03/73 alimenti acquosi, grassi, alcool fino a 96°.

**Applicazione:** tubo spiralato ondulato per mandata e aspirazione di molteplici prodotti alimentari quali olio, vino, birra, succhi di frutta, grassi, latte e alcool sino a 96°.

**Temperatura:** da -30°C a +100°C.

### Costruzione

**Sottotrato:** bianco, liscio, in gomma sintetica di qualità alimentare, insapore e inodore. Completamente privo di ftalati.

**Rinforzo:** tessuti sintetici ad alta resistenza e spirale d'acciaio incorporata.

**Copertura:** blu, ondulata (ad impressione di tela), in gomma sintetica, resistente all'ozono e agli agenti atmosferici.

**Marcatura:** transfer bianco/rosso/oro: "IVG Food (logo applicazione) Millennium...".

EN

## TOTAL FOOD, perfect for all food products EASY SHELL SYSTEM

**Standards:** Reg. EC 1935/04 and CE 2023/06. Phthalates free. PAHs free (acc. to ZEK 01.4-08 Cat. 1). Bisphenol A free. Heavy metal tested. FDA tit.21 art.177.2600 aqueous and fatty foods. 3-A Sanitary Standards n°18-03 class II. BfR XXI Cat.2 foods. D.M. 21/03/73 aqueous, fatty foods and alcohol up to 96°.

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

**Temperature:** from -30°C (-22°F) to +100°C (212°F).

### Construction

**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, corrugated (wrapped finish), synthetic rubber, weathering and ozone resistant.

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

FR

## TOTAL FOOD, parfait pour tous les produits alimentaires EASY SHELL SYSTEM

**Normes:** Reg. CE 1935/04 et CE 2023/06. Absence de PHTALATES. Absence de HAP (selon ZEK 01.4-08 Cat. 1). Sans Bisphénol A. Test de dépistage de métaux lourds. FDA tit.21 art. 177.2600 alim. aqueux et gras. 3-A Sanitary Standards n°18-03 CLASS II. BfR XXI Kat.2 alim. D.M.21/03/73 alim. aqueux, gras, alcool titrant jusqu'à 96°.

**Applications:** tuyau spiralé revêtement ondulé, pour aspiration et refoulement de plusieurs produits alimentaires tels que vin, bière, jus de fruit, produits gras, huile, lait et alcool titrant jusqu'à 96°.

**Gamme de températures:** de -30°C à +100°C.

### Construction

**Tube:** caoutchouc synthétique blanc lisse de qualité alimentaire inodore et évitant la transmission de goût. Absence absolue de phthalates.

**Armature:** nappes synthétiques très résistantes et spirale en acier noyée.

**Revêtement:** caoutchouc synthétique bleu ondulé (aspect bandelé), résistant à l'ozone et aux agents atmosphériques.

**Marquage:** bande blanche/rouge/dorée: "IVG Food (logotype application) Millennium...".

DE

## DER Lebensmittelschlauch EASY SHELL SYSTEM

**Normen:** Reg. CE 1935/04 und CE 2023/06. PHTALAT frei. PAK frei (nach ZEK 01.4-08 Kat. 1). BISPHENOL A frei. Schwermetall geprüft. FDA tit. 21 art. 177.2600 wässrige Lebensmittel und Fette. 3-A Sanitary Standards N° 18-03 CLASS II. BfR XXI Kat.2 Lebensmittel. DM 21/03/73 wässrige Lebensmittel, Fette, Alkohol bis 96 Vol%.

**Verwendung:** Gewellter Spiralschlauch im EASY SHELL System für Saug- und Druckenwendung für Speiseöle, Wein, Bier, Fruchtsäfte, Fette, Milch und Alkohole bis 96 Vol%.

**Temperaturbereich:** von -30°C bis +100°C.

### Aufbau

**Seele:** weiß, glatt, synthetische Lebensmittelgummimischung, geschmacks- und geruchsfrei. Völlig phthalatfrei.

**Einlagen:** Hochreissfeste Synthetikcordeinlagen und Stahldrahtspirale.

**Decke:** blau, gewellt (stoffgemustert), synthetische Gummimischung ozon- und witterungsbeständig.

**Kennzeichnung:** weiß-rot-goldener Transferstreifen "IVG Food (Logo) Millennium...".

## » 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.

| <b>HOSE*</b>   | <b>Hot Water</b> | <b>Steam open end</b>    | <b>H2O2 1%</b>          | <b>H2O2 3%</b>          | <b>Peracetic Acid 0.1%</b> |
|--|------------------|--------------------------|-------------------------|-------------------------|----------------------------|
| <b>FOOD SCOTLAND</b><br><b>FOOD VINO FLEX</b><br><b>FOOD TUSCANY</b><br><b>FOOD PIEDMONT</b><br><b>FOOD CANA</b><br><b>TRUCK FOODFLEX®/IIR</b><br><b>OFFSHORE PL POTABLE</b> | 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     |
| <b>FOOD MILLENNIUM</b><br><b>FOOD DAMASCO</b>  | 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     |
| <b>TRUCK FOODFLEX®</b><br><b>FOOD MERLOT</b><br><b>FOOD PARRY</b>  | 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     |
| <b>FOOD ALICANTE</b><br><b>FOOD MILKSERVICE</b><br><b>FOOD SUPERJUICE</b>  | 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     |
| <b>FOOD PANAMA</b><br><b>FOOD ACAPULCO</b><br><b>FOOD OILMILL</b>  | 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    |
| <b>FOOD ACQUABLU®</b>  | 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     |
| <b>FOOD SHETLAND</b><br><b>CHEM THUNDERFLEX</b><br><b>CHEM SUPERTOP UPE</b>  | 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     |
| <b>TRUCK DON/BN</b><br><b>TRUCK GORDON</b>   | 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     |

\* The indications regarding hoses on this list refer to the product code found in the IVG catalogue [www.ivgspa.it](http://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<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  |
| 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  |
| 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  |
| 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  |
| 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 |
| 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  |
| 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  |
| 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  |

\* Le indicazioni riguardanti i tubi di questa lista fanno riferimento ai codici prodotto presenti nel catalogo IVG [www.ivgspa.it](http://www.ivgspa.it).