



code	inside diameter		outside diameter		working pressure		burst pressure		weight nominal		length max	
	mm	inch	mm	inch	bar	psi	bar	psi	kg/m	lbs/ft	m	ft
1201468	13	1/2	22	0,87	10	150	30	450	0,32	0,22	60	200
1116711	19	3/4	27	1,06	10	150	30	450	0,36	0,24	60	200
1028049	25	1	34	1,34	10	150	30	450	0,55	0,37	60	200
1227831	32	1-1/4	48	1,89	10	150	30	450	1,30	0,87	60	200
1227858	38	1-1/2	55	2,17	10	150	30	450	1,63	1,10	60	200
1028120	40	1-37/64	54	2,13	10	150	30	450	1,37	0,92	60	200
1346865	51	2	65	2,56	10	150	30	450	1,71	1,15	60	200
1116347	63,5	2-1/2	88,5	3,49	10	150	30	450	4,14	2,78	60	200
1227890	76	3	101	3,98	10	150	30	450	4,65	3,12	60	200



EN

Delivery hose for non fatty food liquids

Standards: Reg. CE 1935/04 and CE 2023/06. Phthalates free. PAHs free (acc. to ZEK 01.4-08 Cat. 1). Bisphenol A free. FDA tit.21 art. 177.2600 aqueous and fatty foods. BfR XXI cat.2 foods. D.M. 21/03/73 aqueous foods and alcohols at 72°.

Application: softwall hose for delivery of water, wine, juice, soft drinks, and other foodstuffs when a food quality hose is required. Not recommended for oily or fatty liquids.

Temperature: from -35°C (-31°F) to +70°C (+158°F).

Construction

Tube: white, smooth NR food quality rubber.

Reinforcement: high strength synthetic cord, separated by a layer of rubber.

Cover: red, smooth (wrapped finish), EPDM rubber, weathering resistant.

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

Also available upon request: 1.Different diameters 2.Blue hose cover 3.Different working pressures.

RU

Напорный рукав для нежирных пищевых продуктов

Нормативы: Рег. CE 1935/04 и CE 2023/06. Без фталатов. Без IPA (соотв. ZEK 01.4-08 Cat. 1). Без бисфенола А. FDA пар.21 арт. 177.2600 пищевые жидкие жирные. BfR XXI кат.2 пищевые. D.M. 21/03/73 жидкие пищевые с содержанием алкоголя до 72°.

Применение: напорный рукав для питьевой воды, вина, пива, соков, безалкогольных напитков и др. нежирных пищевых продуктов. Обработка: до 10 минут паром до +110°C, до 10 минут 1% перексусной кислотой до +30°C, 2% ортофосфорной кислотой, 5% каустической содой.

Температура: от -35°C до +70°C.

Конструкция

Внутренний слой: белый, гладкий, из натурального каучука пищевого качества.

Усиление: высокопрочный синтетический корд с резиновыми прокладками.

Покрытие: красное, гладкое (с отпечатком текстильного бандажа), из синтетического каучука EPDM, устойчивое к атмосферным воздействиям.

Маркировка: красно-белая маркировочная лента "IVG Food (логотип сферы применения)...".

В наличии по запросу: 1.Другие диаметры 2.Покрытие голубого цвета 3.Другое рабочее давление.

SANIFICAZIONE

1. Al **primo utilizzo**, IVG raccomanda di effettuare un ciclo di lavaggio con acqua potabile alla temperatura max di 80°C/90°C e sanificazione della manichetta prima di convogliare i prodotti alimentari.
2. Al **termine di ogni ciclo di utilizzo** deve essere effettuata la detersione e la disinfezione dell'impianto e delle manichette.

Tubi	Pulizia con vapore	Pulizia con acido nitrico al 0,5%, acido peracetico al 0,5%, acido fosforico al 2%, soda caustica al 5%	Pulizia con acido nitrico al 1%, acido peracetico al 1%, acido fosforico al 2%, soda caustica al 5%
Millennium	max 130°C per 30 minuti	max 50°C per 15 minuti	
Vinoflex, Scotland, Foodflex/IIR	max 130°C per 15 minuti		max 60°C per 15 minuti
Merlot, Parry, Foodflex®	max 110°C per max 10 minuti	max 50°C per 10 minuti	
Panama, Acapulco, Oilmill	max 110°C per 15 minuti	max 50°C per 15 minuti	
Shetland	max 130°C per 15 minuti		max 60°C per 15 minuti
Milkservice, Superjuice, Alicante	max 150°C per 30 minuti		max 50°C per 15 minuti
Acquablu®	max 130°C per 15 minuti	max 60°C per 15 minuti	
Don/BN, Gordon	max 110°C per 15 minuti	max 50°C per 10 minuti	
Supertop UPE, Thunderflex	max 130°C per 15 minuti		max 60°C per 15 minuti

- 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.
- I tubi non sono idonei alla stagnazione permanente dei prodotti.
- Stoccare al riparo dalla luce e dal calore, con tappi forati alle estremità.

SANITATION

1. 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 before conveying food products.
2. Deterision and disinfection of systems and hoses should be checked at the **end of each cycle of use**.

Hose	Cleaning with steam	Cleaning with nitric acid 0,5%, peracetic acid 0,5%, phosphoric acid 2%, caustic soda 5%	Cleaning with nitric acid 1%, peracetic acid 1%, phosphoric acid 2%, caustic soda 5%
Millennium	max 130°C for 30 minutes	max 50°C for 15 minutes	
Vinoflex, Scotland, Foodflex/IIR	max 130°C for 15 minutes		max 60°C for 15 minutes
Merlot, Parry, Foodflex®	max 110°C for max 10 minutes	max 50°C for 10 minutes	
Panama, Acapulco, Oilmill	max 110°C for 15 minutes	max 50°C for 15 minutes	
Shetland	max 130°C for 15 minutes		max 60°C for 15 minutes
Milkservice, Superjuice, Alicante	max 150°C for 30 minutes		max 50°C for 15 minutes
Acquablu®	max 130°C for 15 minutes	max 60°C for 15 minutes	
Don/BN, Gordon	max 110°C for 15 minutes	max 50°C for 10 minutes	
Supertop UPE, Thunderflex	max 130°C for 15 minutes		max 60°C for 15 minutes

- 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 above mentioned solvents.
- Every cleaning cycle must be immediately followed by a complete rinse.
- Hoses are not suitable for permanent stagnation of products.
- Keep hoses away from sunlight and heat, and store with perforated plugs on both ends.



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 SpA 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).