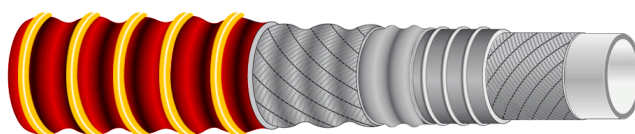


code	inside diameter		working pressure		burst pressure		weight nominal		bending radius		vacuum	length max	
	mm	inch	bar	psi	bar	psi	kg/m	lbs/ft	mm	inch	bar	m	ft
1478176	51	2	10	150	30	450	1,86	1,25	150	5,9	0,8	60	200
1481126	60	2-3/8	10	150	30	450	2,14	1,44	180	7,1	0,8	60	200
1479687	63,5	2-1/2	10	150	30	450	2,25	1,51	190	7,5	0,8	60	200
1479105	76	3	10	150	30	450	2,74	1,84	230	9,1	0,8	60	200
1479318	80	3-5/32	10	150	30	450	2,87	1,93	240	9,5	0,8	60	200
1482750	102	4	10	150	30	450	3,80	2,55	400	15,8	0,8	60	200



EN

Low friction

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 foods. BfR XXI Cat.2 foods. D.M. 21/03/73 aqueous and alcohol up to 96°.

Application: flexible, hardwall, corrugated hose for the suction and delivery of non fatty foods, in particular vintage wines and alcohols at 96°. The external plastic helix wire on the cover reduces friction against abrasive and rough surfaces, suitable to be used both indoors and outdoors. Shiny finish. It is not crush resistant.

Temperature: from -40°C (-40°F) to +120°C (+248°F).

Construction

Tube: white, smooth, food quality, taste free and odourless IIR rubber.

Reinforcement: high strength synthetic cord plus steel helix wire.

Cover: red, corrugated, synthetic rubber with low friction coefficient thermoplastic external yellow helix. Weathering and abrasion resistant.

Branding: length supplied with marking according to EU traceability requirements.

Also available upon request: 1. Supplied in service lengths with soft ends.

RU

рукав для пищевых продуктов с противоударной спиралью внешнему контуру.

Нормативы: FDA tit.21 art.177.2600 жидкие . BfR XXI cat.2 пищевые. D.M. 21/03/73 жидкость с содержанием алкоголя до 96°. Без фталатов. IPA free (по ZEK 01.4-08 Cat. 1). BPA free e Heavy Metal Tested. Reg. CE 1935/04 e CE 2023/06.

Применение: напорно-всасывающий гофро рукав со спиралью, очень гибкий для нежирных пищевых продуктов: вина, содерж. алкоголя до 96%. Оболочка с низким коэффициентом трения и с высокими скользящими свойствами за счет внешней спирали из пластики. Пригоден для наружного использования.

Температура: от -40°C до +120°C.

Конструкция

Внутренний слой: белый гладкий из пищевого бутила IIR, без вкуса и запаха. Без фталатов.

Усиление: высокопрочный синтетический текстиль, встроенная стальная спираль.

Покрытие: синтетическое резиновое гофрированное со спиралью из термопластики с низким коэффициентом трения по контуру. Устойчиво к атмосферным воздействиям и истиранию.

Маркировка: рукав поставляется с маркировкой в соответствии с европейскими требованиями по отслеживанию.

В наличии по запросу: 1. Поставка отрезков с мягкими манжетами.



Advice to users
on hoses in contact with food

www.ivgspa.it

» 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.

HOSE*	Hot Water	Steam open end	H2O2 1%	H2O2 3%	Peracetic Acid 0.1%
FOOD SCOTLAND FOOD VINO FLEX FOOD TUSCANY FOOD PIEDMONT FOOD CANA TRUCK FOOD FLEX®/IIR OFFSHORE PL POTABLE	90°C 8 hours	Max 130°C 30 minutes	Max 70°C 15 minutes	Max 30°C 15 minutes	Max 50°C 15 minutes
FOOD MILLENNIUM 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
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
FOOD ALICANTE FOOD MILK SERVICE FOOD SUPERJUICE	90°C 8 hours	Max 130°C 30 minutes	Max 70°C 15 minutes	Max 30°C 15 minutes	Max 50°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
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
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
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

* The indications regarding hoses on this list refer to the product code found in the IVG catalogue 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 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
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
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
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
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
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
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
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

* Le indicazioni riguardanti i tubi di questa lista fanno riferimento ai codici prodotto presenti nel catalogo IVG 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 (CE 1935/2004, CE 2023/2006)
-
- I tubi non sono idonei alla stagnazione permanente dei prodotti.
 - Stocca al riparo dalla luce e dal calore, con tappi forati alle estremità.
 - Verifica sempre le buone condizioni del tubo prima di ogni utilizzo (nessuna rottura, taglio, rigonfiamento, area irrigidita a molle, distacco, collasso) specialmente nell'area dei raccordi.
 - Ricorda di garantire la rintracciabilità di ogni singola pezzatura di tubo immessa nel mercato (CE 1935/2004, CE 2023/2006).



Scan this code to receive further information and regularly updated indications.

Otherwise consult the technical product sheets on

www.ivgspa.it



Effettua la scansione del codice per avere ulteriori informazioni e indicazioni regolarmente aggiornate.

Oppure consulta le schede tecniche prodotto su

www.ivgspa.it

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).