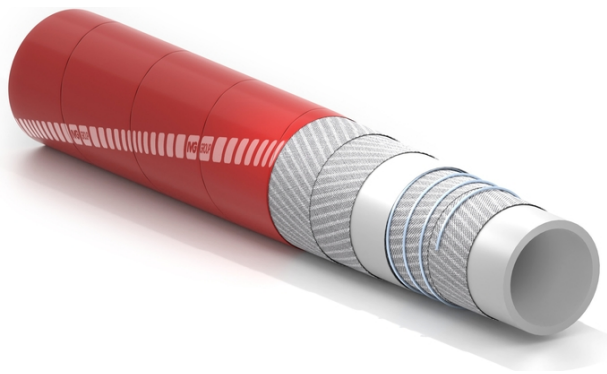


Scotland LL



Premium suction and delivery hose for non fatty foods



Application:

hardwall hose for suction and delivery of vintage wines and alcohols at 96°. Designed for use in breweries and distilleries, completely odourless and taste-free.

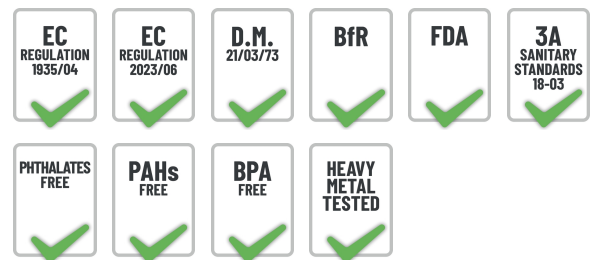
For breweries and distilleries

Robust structure

High resistance to most severe CIP

Specifications:

Reg. EC 1935/2004. Reg. EC 2023/2006. D.M. 21/03/73 aqueous and alcohol up to 96% vol. BfR XXI Cat.2 for foods FDA tit.21 art.177.2600 aqueous foods. 3-A Sanitary Std. N°18-03 CLASS II. Phthalates free (REACH Reg.). PAHs free (acc. to ZEK 01.4-08 Cat. 1). Bisphenol A free. Heavy metal tested.



Tube:

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

Reinforcement:

high strength synthetic cord and helix wire.

Cover:

red, smooth (wrapped finish), food quality IIR rubber, weathering resistant.

Temperature:

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

Branding:

continuous red/white stripe "IVG Food...".

Scotland LL



Code	Inside diameter		Outside diameter		Working pressure		Burst pressure		Weight nominal		Bending radius		Vacuum	Length max	
	mm	inch	mm	inch	bar	psi	bar	psi	kg/m	lbs/ft	mm	inch		m	ft
1374036	19	3/4	32	1,26	10	150	30	450	0,73	0,49	85	3,3	0,9	60	200
1308084	25	1	38	1,50	10	150	30	450	0,9	0,61	115	4,5	0,9	60	200
1357786	32	1-1/4	46	1,81	10	150	30	450	1,19	0,80	145	5,7	0,9	60	200
1357778	38	1-1/2	52	2,05	10	150	30	450	1,45	0,97	180	7,1	0,9	60	200
1363140	40	1-37/64	54	2,13	10	150	30	450	1,55	1,06	185	7,3	0,9	60	200
1357760	51	2	65	2,56	10	150	30	450	1,9	1,28	245	9,7	0,9	60	200
1357751	63,5	2-1/2	80	3,15	10	150	30	450	2,82	1,90	310	12,2	0,9	60	200
1357743	76	3	93	3,66	10	150	30	450	3,44	2,32	390	15,4	0,9	60	200
1381407	80	3-5/32	97	3,82	10	150	30	450	3,61	2,43	410	16,1	0,9	60	200
1357735	102	4	120	4,73	10	150	30	450	4,88	3,28	555	21,9	0,9	60	200

Variants available on request:

1. Different diameters
2. Hose cover in different colours
3. Different working pressures
4. Scotland LL NY Flex with IIR tube, EPDM cover and PET helix wire.

Recommended Couplings:



Food coupling DIN 11851



Clamp



Food coupling SMS 1145

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 CANA TRUCK FOODFLEX/IIIR FOOD SCOTLAND FOOD TUSCANY FOOD VINOFLUX	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 DAMASCO FOOD DIJON FOOD MILLENNIUM	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 FOODFLEX	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 MILKPLUS LL	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 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
CHEM CLEARCOND FOOD SHETLAND CHEM SUPERTOP UPE CHEM THUNDERFLEX	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).

