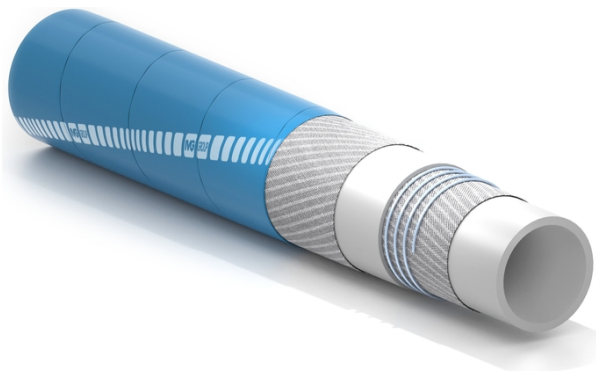


Millennium LL



TOTAL FOOD, perfect for all food products



Application:

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

Total food
 Safe and durable
 Complies with all regulations

Specifications:

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



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

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

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



Millennium 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 | bar | m | ft | |
| 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 | |

Recommended Couplings:



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 CANA FOOD SCOTLAND FOOD TUSCANY FOOD VINO FLEX 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 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 FOOD FLEX | 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 MILK PLUS 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 THUNDER FLEX | 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).

SPECIAL DETAILS

WARNINGS AND PRECAUTIONS

Rubber hoses have a service life proportional to their usage.

The equipment and systems where the hose is installed must be designed to ensure safe operation. Given the wide range of possible applications, IVG Colbachini does not guarantee suitability for all specific uses. The selection of the most appropriate product for the intended application, ensuring the required performance and safety standards, is the sole responsibility of the user.

IVG Colbachini shall therefore not be held liable for any use other than those indicated in its catalogues, product data sheets, quotations, order confirmations, or any accompanying recommendations.

Improper product selection and/or use, or failure to comply with installation, operation, maintenance, and storage procedures, may result in hose failure and cause damage to property or personal injury.

IVG Colbachini manufactures and markets both assembled hoses and hoses supplied without fittings.

Assembled Hoses

Before being placed on the market, the hose assembly is subjected by IVG to manufacturing control tests carried out by qualified personnel.

IVG declines all responsibility for any subsequent modifications, disassembly, or reinstallation of fittings performed by the user, as well as for uses that differ from those indicated in the product data sheet or in the absence of maintenance programs and periodic inspections.

Hoses and Fittings as spare parts

The user is responsible for assembling the hose and fittings, ensuring proper hose/fitting compatibility and compliance with the technical specifications for use. It is recommended that the hose assembly be subjected to a pressure tightness test carried out by qualified personnel.

IVG declines all responsibility in this regard.

Precautions

For proper selection and correct use of IVG products, reference should also be made to the recommendations issued by Assogomma, available at www.ivgspa.it, in accordance with ISO 8331 regarding installation, maintenance, methods and duration of use, as well as fitting stability and tightness.

For safety reasons, the working pressure indicated in the product technical data sheet must never be exceeded.

In general, continuous operation at maximum allowable pressure and/or temperature may significantly reduce the hose service life. Regular inspections and hydrostatic testing at the specified test pressure must therefore be carried out. Hydrostatic tests must be performed by adequately trained personnel using suitable equipment and in accordance with recognized testing standards.

For specific applications of rubber hoses, reference should be made to applicable legal requirements or compliance standards. Additional recommendations are available for particularly critical applications. For further information, please contact info@ivgspa.it.