



Cana



Non fatty foods, with crush-proof system





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.

Application:

hardwall corrugated hose, lightweight and flexible, for the suction and delivery of vintage wines and alcohols at 96°. Crush-proof structure and low friction cover.

Crush-proof structure PET helix wire Low friction cover





















Tube:

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

Reinforcement:

high strength synthetic cord plus PET helix wire.

Cover:

red, corrugated, translucid thermoplastic material with low friction coefficient, weathering resistant.

Temperature:

from -35°C (-31°F) to +100°C (+212°F).

Branding:

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





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Code	Inside diameter		Working pressure		Burst pressure		Weight nominal		Bending radius		Vacuum	Length max	
1484095	25	1	10	150	30	450	0,75	0,50	75	3,0	0,6	60	200
1800432	32	1-1/4	10	150	30	450	0,91	0,61	100	3,9	0,6	60	200
1486802	38	1-1/2	10	150	30	450	1,04	0,70	115	4,5	0,6	60	200
1484923	51	2	10	150	30	450	1,34	0,90	150	5,9	0,6	60	200
1800434	63,5	2-1/2	10	150	30	450	1,62	1,09	190	7,5	0,6	60	200
1800473	70	2-3/4	10	150	30	450	2,19	1,18	230	9,1	0,6	60	200
1486829	76	3	10	150	30	450	2,35	1,58	250	9,8	0,6	60	200
1497804	80	3-5/32	10	150	30	450	2,55	1,71	260	10,2	0,6	60	200

Variants available on request:

1. Cover in different colours.

Recommended Couplings:



Garolla



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 TRUCK FOODFLEX/IIR FOOD SCOTLAND FOOD TUSCANY FOOD VINOFLEX	90°C	Max 130°C	Max 70°C	Max 30°C	Max 50°C	Max 30°C	Max 80°C	Max 80°C	Max 80°C	Max 30°C	Max 70°C	Max 30°C
	8 hours	30 minutes	15 minutes	15 minutes	15 minutes	15 minutes	15 minutes	15 minutes	15 minutes	15 minutes	15 minutes	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	Max 110°C	Max 50°C	Max 30°C	Max 30°C	Max 30°C	Max 50°C	Max 70°C	Max 70°C	Max 30°C	Max 50°C	Max 30°C
	8 hours	15 minutes	10 minutes	10 minutes	10 minutes	10 minutes	15 minutes	15 minutes	10 minutes	10 minutes	10 minutes	10 minutes
FOOD ALICANTE	90°C	Max 130°C	Max 70°C	Max 30°C	Max 50°C	Max 30°C	Max 80°C	Max 80°C	Max 80°C	Max 30°C	Max 70°C	Max 30°C
FOOD MILKPLUS LL	8 hours	30 minutes	15 minutes	15 minutes	15 minutes	15 minutes	15 minutes	15 minutes	15 minutes	15 minutes	15 minutes	15 minutes
FOOD OILMILL	80°C	Max 110°C	Max 50°C	Max 30°C	Max 30°C	Max 30°C	Max 50°C	Max 70°C	Max 70°C	Max 30°C	Max 50°C	Max 30°C
	8 hours	10 minutes	10 minutes	10 minutes	10 minutes	10 minutes	10 minutes	10 minutes	10 minutes	10 minutes	10 minutes	10 minutes
FOOD ACQUABLU	80°C	Max 110°C	Max 80°C	Max 50°C	Max 70°C	Max 50°C	Max 80°C	Max 80°C	Max 80°C	Max 50°C	Max 80°C	Max 50°C
	8 hours	30 minutes	30 minutes	30 minutes	30 minutes	30 minutes	30 minutes	30 minutes	30 minutes	30 minutes	30 minutes	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	80°C	Max 110°C	Max 50°C	Max 30°C	Max 30°C	Max 30°C	Max 50°C	Max 70°C	Max 70°C	Max 30°C	Max 50°C	Max 30°C
TRUCK GORDON	8 hours	15 minutes	10 minutes	10 minutes	10 minutes	10 minutes	15 minutes	15 minutes	15 minutes	10 minutes	10 minutes	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

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** 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.

In general, continuous use at the maximum allowable pressures and/or temperatures significantly reduces the service life of the hose. At regular intervals, an inspection and a hydrostatic at the test pressure must be carried out to determine whether the hose is still suitable for use. The hydrostatic test must be performed by properly trained personnel using appropriate equipment and in accordance with recognized testing standards.

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).