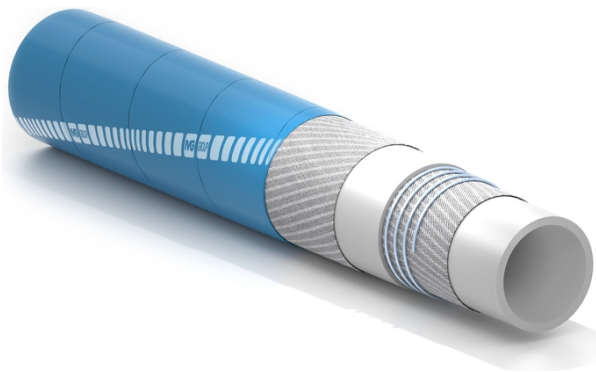


# Dijon LL



## High quality multipurpose food hose



**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 95°. Suitable for loading-unloading operations in tank truck transport processes and in food industry plants.

High level of purity  
 Suitable for many food products  
 Flexible and easy to handle

**Specifications:**

Reg. EC 1935/2004. Reg. EC 2023/2006. D.M. 21/03/73 aqueous, fatty foods and alcohol up to 95% vol. BfR ed. 21 - XXI Cat. 2 for fatty foods. FDA tit.21 art. 177.2600 aqueous and fatty foods. 3-A Sanitary Std. N°18-03 CLASS II. Japan Ministry of Health and Welfare Notification No. 370, 1959-Specific. and Standards for Food, Food Additives, Etc. T<100°C. PAHs free (acc. to ZEK 01.4-08 Cat. 3). Phthalates free (REACH Reg.). Bisphenol A free. Heavy metal tested.

<b>EC</b> REGULATION 1935/04 ✓	<b>EC</b> REGULATION 2023/06 ✓	<b>D.M.</b> 21/03/73 ✓	<b>BfR</b> ✓	<b>FDA</b> ✓	<b>3A</b> SANITARY STANDARDS 18-03 ✓
<b>MHLW</b> 370, 1959 ✓	<b>PAHs</b> FREE ✓	<b>PHthalATES</b> FREE ✓	<b>BPA</b> FREE ✓	<b>HEAVY</b> <b>METAL</b> <b>TESTED</b> ✓	

**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) food quality 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) Dijon LL...".



# Dijon LL

**NEW**



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	
1501135	25	1	37	1,44	10	150	30	450	0,93	0,62	75	3,0	0,9	60	200	
1500023	32	1-1/4	43,5	1,71	10	150	30	450	1,17	0,79	100	3,9	0,9	60	200	
1492560	38	1-1/2	49,5	1,95	10	150	30	450	1,35	0,89	120	4,7	0,9	60	200	
1498266	51	2	63,5	2,50	10	150	30	450	2,12	1,42	170	6,7	0,9	60	200	
1498401	63,5	2-1/2	77	3,03	10	150	30	450	2,71	1,82	235	9,3	0,9	60	200	
1498673	76	3	91	3,58	10	150	30	450	3,48	2,34	300	11,8	0,9	60	200	
1506889	102	4	117,5	4,63	10	150	30	450	4,75	3,19	400	15,7	0,9	60	200	

**Variants available on request:**

1. "Easy" hose with corrugated cover.

**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](http://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).

