



Advice to users
on hoses in contact with food

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» 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 VINOFLX FOOD TUSCANY FOOD PIEDMONT FOOD CANA TRUCK FOODFLEX®/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 FOODFLEX® 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 MILKSERVICE 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 THUNDERFLEX 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.

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- 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)
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- 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

1. Při prvním použití doporučuje IVG mycí cyklus pitnou vodou při max. teplotě +80°C/+90°C a čištění hadice před dopravou potravinových produktů.

2. Vyčištění a dezinfekce systémů a hadic by měly být zkontrolovány na konci každého cyklu použití.

Hadice	Čištění parou	Čištění 1% kyselinou peroctovou, 2% kyselinou fosforečnou, 5% louhem sodným	Čištění 2% kyselinou dusičnou, 2% kyselinou peroctovou, 2% kyselinou fosforečnou, 5% louhem sodným
Millennium	max. 130°C po dobu max. 30 minut		max. 50°C po dobu max. 15 minut
Vinoflex, Scotland, Foodflex/IIR	max. 130°C po dobu max. 15 minut		max. 60°C po dobu max. 15 minut
Merlot, Parry, Foodflex	max. 110°C po dobu max. 10 minut	max. 130°C po dobu max. 10 minut	
Panama, Acapulco, Oilmill	max. 110°C po dobu max. 15 minut	max. 50°C po dobu max. 15 minut	
Shetland	max. 130°C po dobu max. 15 minut		max. 60°C po dobu max. 15 minut
Milkservice, Superjuice	max. 150°C po dobu max. 30 minut		max. 60°C po dobu max. 15 minut
Acquablu	max. 130°C po dobu max. 15 minut		max. 60°C po dobu max. 15 minut
Don/BN, Gordon	max. 110°C po dobu max. 15 minut	max. 30°C po dobu max. 10 minut	
Supertop, UPE	max. 130°C po dobu max. 15 minut		max. 60°C po dobu max. 15 minut

- Říďte se striktně dobami vyznačenými pro každý čisticí cyklus.
- Neponořujte armovaný komplet do čisticí kapaliny, jelikož pouze duše hadice je vhodná pro kontakt s výše uvedenými rozpouštědly.
- Každý čisticí cyklus musí být okamžitě následován kompletním propláchnutím.
- Hadice nejsou vhodné pro trvalou stagnaci (zadržování) produktů.
- Uchovávejte hadice mimo dosah slunečního světla a žáru a skladujte je s propíchnutými ucpávkami na obou koncích.