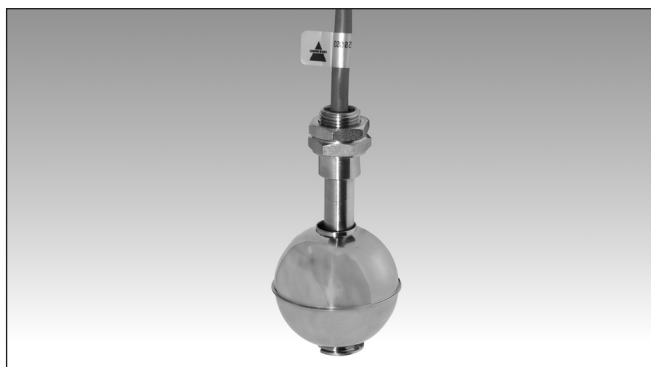


# Proximity Magnetic Sensors Level Magnetic Sensors ILM Series

CARLO GAVAZZI



- Spheric AISI 316 stainless steel housing
- NO, NC or CO output functions
- Silicone or PVC cable output connection
- Reversible output function by float overturning
- Suitable for direct contact with foodstuff

## Product Description

The ILM models, made of stainless steel, are composed by a float sliding all along a rod. By a simple rod or float overturning it is possible to reverse the output function.

## Ordering Key

**ILM S 2**

Type \_\_\_\_\_  
Output function \_\_\_\_\_  
Reed contact type \_\_\_\_\_

## Type Selection

Float diameter	Connection	Output function	Food Contact approval**	Reference
Ø 53	Silicone cable L= 0.5m	NO, NC*	YES	<b>ILM.2</b>
Ø 53	Silicone cable L= 0.5m	NO, NC*	YES	<b>ILM 8</b>
Ø 53	Silicone cable L= 0.5m	CO	YES	<b>ILM S 2</b>

Diameters are specified in millimeters (mm)

\* Reversible output function by float overturning

\*\* See Food Contact approvals on page 2

## Output Specifications

<b>Output</b> ILM.2, ILM8 ILMS2	NO, NC Change-over
<b>Contact ratings</b>	
Max Switching Voltage	
ILM.2	250 VAC
ILM8	1500 VAC
ILMS2	230 VAC
Max Switching Current	
ILM.2	3 A
ILM8	3 A
ILMS2	1 A
Max Switching Power	
ILM.2	100 VA
ILM8	120 VA
ILMS2	60 VA

## General Specifications

<b>Operating temperature</b>	-25 to +120 °C
<b>Degree of protection</b>	IP 67
<b>Float</b>	
Diameter	Ø 53 mm
Material	AISI 316 stainless steel
<b>Min liquid specific gravity</b>	0.75 kg/dm <sup>3</sup>
<b>Max pressure</b>	20 kg/cm <sup>2</sup>
<b>CE-marking</b>	Yes

## Food Contact approvals for ILM.2, ILM8 and ILM52 sensors

**ILM series sensors fulfil the requirements on materials and articles used for food contact as described in:**

- Regulation 1935/2004/EC
- Regulation 2023/2006/EC
- Regulation 10/2011/EC
- Danish executive order, BEK nr 681 as of 25.05.2020
- FDA 21 CFR § 177.2600 as rubber articles for repeated use
- BfR XV, Silicone as of 01.06.2019
- Italian Decree 195 of 6 August 2015

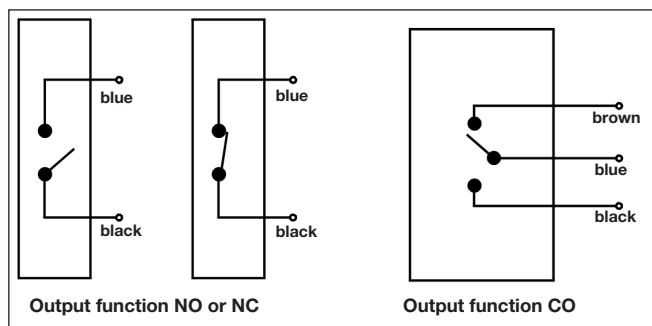
**ILM series sensors are suitable for direct contact with foodstuff, in any contact conditions that includes:**

- heating up to 70°C for up to 2 hours, or up to 100°C for up to 15 minutes, which are not followed by long term room or refrigerated temperature storage.
- Ratio of food contact surface area to volume: 4 dm<sup>2</sup>/l

**ILM series sensors are tested according to:**

- Water reflux 7 hours + 2 hours, FDA 21 CFR § 177.2600
- n-Hexane reflux 7 hours + 2 hours, FDA 21 CFR § 177.2600
- Peroxide value, BfR XV, on silicone

## Wiring Diagrams



## Dimensions

