

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	ILM.2
Ø 53	Silicone cable L= 0.5m	NO, NC*	YES	ILM 8
Ø 53	Silicone cable L= 0.5m	CO	YES	ILM S 2

Diameters are specified in millimeters (mm)

* Reversible output function by float overturning

** See Food Contact approvals on page 2

Output Specifications

Output ILM.2, ILM8 ILMS2	NO, NC Change-over
Contact ratings	
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

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

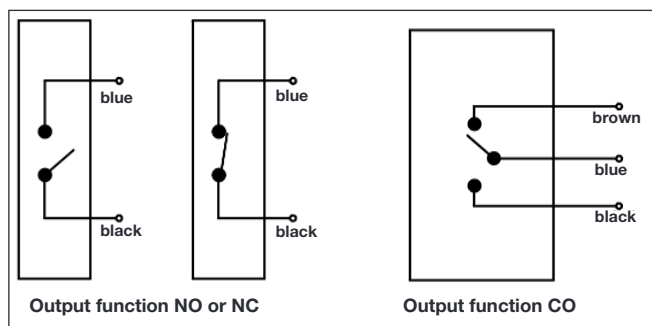
ILM series sensors are suitable for direct contact with foodstuff, in any contact conditions that includes:

- 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 dm²/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

