

Electri-Flex Company, 222 W. Central Ave., Roselle IL 60172 | 1-800-323-6174 | www.electriflex.com Food Processing | February, 2021

Food Processing| Electri-Flex Company offers a range of products ideal for Food Processing, Pharmaceutical, and Bottling Equipment installations. Key features:

- Flexible PVC made from an FDA-approved compound
- Formulated for "Splash Zone" food & beverage contact
- Smooth exterior for easy wash-down
- Resistant to sodium hypochlorite (bleach)
- Meets FDA CFR 21 & 51/61 requirements

NEW | Jacketed metallic Types LAFG & LSSFG now have a new and improved PVC jacketing:

- *Food Processing Blue Color*: this highly visible color is easily spotted in food if fragments break off into product.
- *Antimicrobial*: PVC jacketing contains a biocide additive, reducing food processing microbes in a 24 hour period.
- Wider Temperature Range: now -30°C through 105°C, ideal for hot wash-downs and heat-producing equipment.

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Type LAFG <i>UL Listed Antimicrobial</i>	Description:	Features & Benefits:	
Working Temperatures: UL: -30°C to 105°C Dry/60°C Wet/70°C Oil CSA: -30°C to 105°C Dry/75°C Oil	A UL Listed, CSA Certified "Heavy-Duty", flexible liquidtight steel conduit that is now antimicrobial and is designed for a variety of installations regarding motion, vibration, and bending on food processing equipment.	 Core: spiral-wound strip of heavy gauge, corrosion-resistant, hot-dipped galv. steel Jacket: flexible blue PVC Also available in white, UL listing only Resistant to oils & mild acids Flame Retardant & Sunlight (UV) Resistant NSF Certified Component Available in sizes 3/8" through 2" 	
Type LSSFG stainless Steel Antimicrobial	Description:	Features & Benefits:	
Working Temperatures: -30°C to 105°C Dry/60°C Wet/75°C Oil	A non-UL liquidtight stainless steel flexible conduit that is now antimicrobial, and is designed for a variety of installations requiring motion, vibration, and bending on food processing equipment. It offers excellent resistance to corrosion.	 Core: highly corrosion-resistant 316L stainless steel Jacket: flexible blue PVC Antimicrobial Resistant to oils & mild acids Sunlight (UV) Resistant NSF Certified Component Available in sizes 3/8" through 2" 	
Type LTFG Food Grade	Description:	Features & Benefits:	
Working Temperatures: -20°C to 60°C	A general-purpose, non-UL flexible liquidtight steel conduit designed for a variety of installations regarding motion, vibration and bending on food processing equipment.	 Core: spiral-wound strip of heavy gauge, corrosion-resistant, hot-dipped galv. steel Jacket: flexible white PVC Will not promote bacteria growth Other jacketing colors available upon request NSF Certified Component Available in sizes 3/8" through 2" 	
Type NMFG Nonmetallic Food Grade	Description:	Features & Benefits:	
Working Temperatures: -20°C to 80°C Dry/60°C Wet/70°C Oil	Food Grade nonmetallic liquidtight conduit that offers excellent protection to wiring from abrasion, sunlight, mild acids, alkaline and oils. It is intended for food and beverage machinery applications.	 Construction: helically wound integral Type B construction, with a spiral of rigid PVC reinforcement imbedded within the PVC wall. Will not promote bacteria growth NSF Certified Component Available in sizes 3/8" through 2" 	
Type LNMP Type A Nonmetallic	Description:	Features & Benefits:	
Working Temperatures: -55°C to 105°C Dry/60°C Wet/70°C Oil UL/CSA: -18°C to 105°C Dry/60°C Wet/70°C Oil	This UL and CSA listed nonmetallic liquidtight conduit is ideally suited for continuous flexing situations. It does not contain a metal core which could fatigue from repeated flexing or vibration.	 Core: flexible PVC with nylon reinforcing braid Jacket: flexible orange PVC Resistant to oils & mild acids Flame Retardant & Sunlight (UV) Resistant Also available in black and gray Available in sizes 3/8" through 2" 	