

electri-flex

liquatite



Antimicrobial Food Processing



- Antimicrobial
- Wide Temperature Range
- Flexible, Liquidtight Raceway
- Certified Component for NSF/ANSI 169
- Made with FDA-approved compound
- Resistant to sodium hypochlorite
- Formulated for "Splash Zone" areas
- Smooth exterior for easy washdown
- WEEE & RoHS Compliant



Packaging & Bottling



Pharmaceuticals



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

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


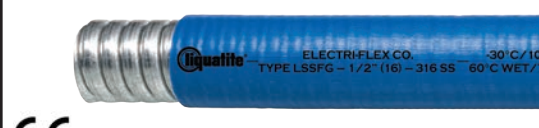


Food Processing Blue Color: this highly visible color is not a color naturally found in food and is easily spotted if fragments break off into the product.

Antimicrobial: PVC jacketing contains a biocide additive, reducing food processing microbes in a 24-hour period.

Wide Temperature Range: ideal for install near freezers, heat-producing equipment, or hot washdowns.

Types
LAFG,
LSSFG,
& LNMP



Type LAFG <i>UL Listed Antimicrobial</i>	Description:	Features & Benefits:
 <p>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</p>	<p>A UL Listed, CSA Certified "Heavy-Duty", flexible liquidtight steel conduit that is antimicrobial and is designed for a variety of installations regarding motion, vibration, and bending on food processing equipment.</p>	<ul style="list-style-type: none"> • 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 4"
 <p>Working Temperatures: -30°C to 105°C Dry/60°C Wet/75°C Oil</p>	<p>A non-UL liquidtight stainless steel flexible conduit that is antimicrobial, and is designed for a variety of installations requiring motion, vibration, and bending on food processing equipment. It offers excellent resistance to corrosion.</p>	<ul style="list-style-type: none"> • 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"
 <p>Working Temperatures: -37°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</p>	<p>This UL listed (cULus) nonmetallic liquidtight conduit has an antimicrobial flexible PVC jacketing and is ideally suited for continuous flexing situations. It does not contain a metal core which could fatigue from repeated flexing or vibration.</p>	<ul style="list-style-type: none"> • Core: flexible PVC with nylon reinforcing braid • Jacket: flexible blue PVC • Resistant to oils & mild acids • Flame Retardant & Sunlight (UV) Resistant • Antimicrobial • NSF Certified Component
 <p>Working Temperatures: -20°C to 80°C Dry/60°C Wet/70°C Oil</p>	<p>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.</p>	<ul style="list-style-type: none"> • 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"