

# electri-flex

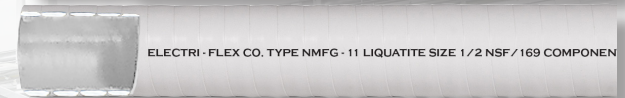
# liquatite®



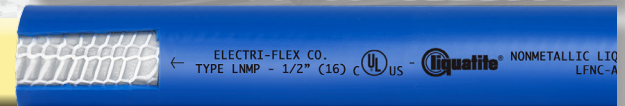
# Antimicrobial Food Processing



- Antimicrobial
- Wide Temperature Range
- Flexible, Liquidtight Raceway
- Certified Component for NSF/ANSI 169
- Made with FDA-approved compound
- Resistant to sodium hypochlorite



NEW Antimicrobial Type LNMP



# 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 now 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"> <li>• <b>Core:</b> spiral-wound strip of <b>heavy gauge</b>, corrosion-resistant, hot-dipped galv. steel</li> <li>• <b>Jacket:</b> flexible blue PVC</li> <li>• Also available in white, UL listing only</li> <li>• Resistant to oils &amp; mild acids</li> <li>• Flame Retardant &amp; Sunlight (UV) Resistant</li> <li>• NSF Certified Component</li> <li>• Available in sizes 3/8" through 4"</li> </ul>
 <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 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.</p>	<ul style="list-style-type: none"> <li>• <b>Core:</b> <b>highly corrosion-resistant</b> 316L stainless steel</li> <li>• <b>Jacket:</b> flexible blue PVC</li> <li>• Antimicrobial</li> <li>• Resistant to oils &amp; mild acids</li> <li>• Sunlight (UV) Resistant</li> <li>• NSF Certified Component</li> <li>• Available in sizes 3/8" through 2"</li> </ul>
 <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 now 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"> <li>• <b>Core:</b> flexible PVC with nylon reinforcing braid</li> <li>• <b>Jacket:</b> flexible blue PVC</li> <li>• Resistant to oils &amp; mild acids</li> <li>• Flame Retardant &amp; Sunlight (UV) Resistant</li> <li>• Antimicrobial</li> <li>• NSF Certified Component</li> </ul>
 <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"> <li>• <b>Construction:</b> helically wound integral Type B construction, with a spiral of rigid PVC reinforcement imbedded within the PVC wall.</li> <li>• Will not promote bacteria growth</li> <li>• NSF Certified Component</li> <li>• Available in sizes 3/8" through 2"</li> </ul>