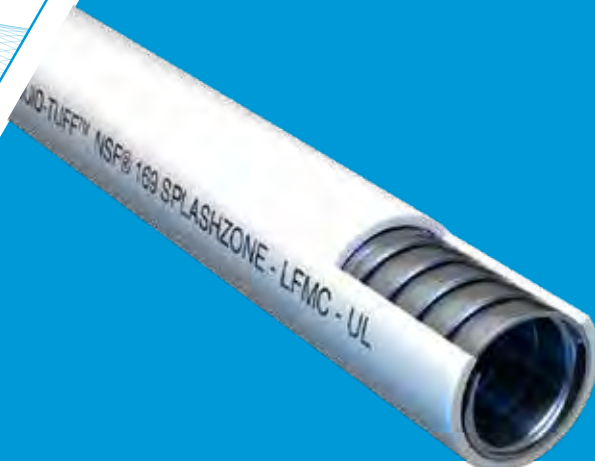


properties

- Hygienic design in accordance with EN1672-2 & EN ISO 14159
- Smooth finish eliminates build up of bacteria & micro-organisms
- High IP rating IP66, IP67, IP68 (2 Bar) & IP69
- Temperature range -20°C to +105°C
- Corrosion resistance Material type (SS316L)
- High chemical and thermal resistance
- Resistant to chemicals & cleaning agents
- Fewer components
- Ease of assembly and integrated barrier seal to prevent contamination
- Compatible with Hygienic Round Box



Fittings

C-FG

external thread stainless steel food grade

Multi-part compression fitting designed using principles given in EN1672-2 and EN ISO 14159. Manufactured from 316L stainless steel, complete with polyester elastomer compression seals to prevent ingress of food or bacteria. Can be used for knockout or threaded entries as fitting rotates until tightened.

IP66 IP67 IP68 IP69



part number

locknuts

stainless steel (316L) locknuts
Hexagonal locknut to secure fitting.



Ext Metric

| | | |
|----------------|--------|----|
| LTP16-M16-C-FG | SS-M16 | 16 |
| LTP20-M20-C-FG | SS-M20 | 20 |
| LTP25-M25-C-FG | SS-M25 | 25 |
| LTP32-M32-C-FG | SS-M32 | 32 |
| LTP40-M40-C-FG | SS-M40 | 40 |
| LTP50-M50-C-FG | SS-M50 | 50 |
| LTP63-M63-C-FG | SS-M63 | 63 |

Note: NPS threads available upon request

type LFMC NSF



UL type lfmc splash zone liquid tight conduit

Description:

- NSF® 169 Component for 'splash zones' in food production areas
- NSF® 169 Component Special Purpose Food Equipment and Devices
- PVC jacket inhibits bacteria growth – color white
- Ease of cleaning/sterilization using bleach – no degradation of jacket
- Flexible rugged moisture, oil & sunlight resistant PVC jacket
- Hot dipped zinc galvanized low carbon steel core
- Excellent temperature range
- UL® bonding strip 3/8" – 1 1/4" for grounding

Applications:

- Food equipment & other devices associated with food production
- NSF® 169 Component compliant
- For use in "splash zones" contiguous to food production – wash down areas
- PVC jacket does not promote the growth of bacteria
- Meat packing, restaurants, food processing, poultry packing, pharmaceutical facilities

nominal size (mm)



See page 60 for more information

Technical Drawing

