
























ANAMET EUROPE
CONDUIT AND FITTINGS
FOR HYGIENIC ENGINEERING


























TO
CONNECT
AND
PROTECT

Conduit selection table

Anaconda Sealtite Food Grade

SEALTITLE	MATERIAL	MATERIAL	TEMPERATURE		RESISTANCE (NEN-EN-IEC 61386)			FLEXI- BILITY	RESISTANCE		APPROVALS	PROTEC- TION	PAGE
Type	Innercore	Cover	Min.	Max.	Compr.	Impact	Tensile		UV	Oil		Class	
FG Blue	Galvanised steel	PVC RoHS	-20 °C	+60 °C	4 (1250N)	6 (6J)	4 (1000N)	+++	++	+++	 	IP 66 IP 67	8
FG White	Galvanised steel	PVC RoHS	-20 °C	+60 °C	4 (1250N)	6 (6J)	4 (1000N)	+++	++	+++	 	IP 66 IP 67	9
FGUA Blue	Galvanised steel	PVC RoHS	-40 °C	+80 °C	4 (1250N)	6 (6J)	4 (1000N)	+++	++	+++	   	IP 66 IP 67	10
FGUA White	Galvanised steel	PVC RoHS	-40 °C	+80 °C	4 (1250N)	6 (6J)	4 (1000N)	+++	++	+++	   	IP 66 IP 67	11
HTFG Blue	Galvanised steel	TPU Halogen free RoHS	-55 °C	+105 °C	4 (1250N)	6 (6J)	4 (1000N)	++++	++++	++++	 	IP 66 IP 67	12
HTFG White	Galvanised steel	TPU Halogen free RoHS	-55 °C	+105 °C	4 (1250N)	6 (6J)	4 (1000N)	++++	++++	++++	 	IP 66 IP 67	13
HTFGI-316 Blue	Stainless steel AISI-316	TPU Halogen free RoHS	-55 °C	+105 °C	4 (1250N)	6 (6J)	4 (1000N)	++++	++++	++++	 	IP 66 IP 67	14
NMFG Blue	PVC, PVC reinforced RoHS	-	-35 °C	+60 °C	1 (125N)	3 (2J)	4 (1000N)	+++	+++	+++	  	IP 66 IP 67	15

Fitting selection table Anaconda Food Grade fittings

FITTING	MATERIAL	TEMPERATURE		THREAD SIZE RANGE		APPROVALS	PROTECTION	PAGE
Type	Housing	Min.	Max.	Iso.	NPT		Class	
Food Grade Compact Straight	Stainless steel AISI-316	-45 °C	+105 °C	M16 to M63	-	  	IP 68 IP 69	16
Food Grade 90° elbow	Stainless steel AISI-316	-45 °C	+105 °C	M20 to M40	-	  	IP 68 IP 69	17
Food Grade Reduced Diameter	Stainless steel AISI-316	-45 °C	+105 °C	M25 M32	-	  	IP 68 IP 69	18
Food Grade Blindplug	Stainless steel AISI-316	-45 °C	+105 °C	M12 to M40	-	 	IP 68	19
Food Grade Compact UL/CSA	Stainless steel AISI-316	-45 °C	+105 °C	M16 to M63	-	     	IP 68 IP 69	20
Food Grade 90° elbow UL/CSA	Stainless steel AISI-316	-45 °C	+105 °C	M20 to M40	-	     	IP 68 IP 69	21



The Importance of Hygienic Engineering

The food industry is a global business that faces global challenges. The fight against food borne contamination as a result of deadly outbreaks of bacteria like Listeria, E. coli, Salmonella, Clostridium B and many others has forced the industry to improve the way it operates. The baby food powder scandal in China, the salmon and meat adulteration scandals in Europe and the meat expiration scandal in the USA are testament to the global nature of the challenges that the industry is facing. As public and government pressure mounts, the industry is having to take far reaching measures to improve and adapt their facilities and machines and equipment to meet higher standards of Hygienic Design in compliance with Good Manufacturing Practice (GMP), laws and regulations.

On this note, it is widely acknowledged that 90% of all contaminants and allergens is due to poor design and lay-out of factories and machines while 10% is attributable to other factors like protocol negligence, poor air quality and human related factors.

In Europe, Hygienic Design has a long history dating back to the introduction of Sanitary 3- Standards in 1950 to the introduction of guidelines and principles for Hazard Analysis Critical Control Points (HACCP) in 1995 - a program based on a systematic, preventive approach to food safety in a production process. Further guidelines to promote Hygienic Design in the food industry have been formulated and introduced by the European Hygienic Engineering Design Group (EHEDG) many of which have been implemented by the industry.

Tests done by companies like EHEDG, SFF, OEM engineering and end users prove that the use of our hygienic conduit systems upgrades your hygienic performance level of your equipment, machinery and process.



Conduits and Fittings Designed for Hygienic Applications in the Food & Beverage Industry

Today, Hygienic Design plays an even more important role than it has ever done before. OEMs are now obliged by guidelines, regulations and law to pay far greater attention to the materials used in the design, fabrication and construction of their equipment and machines to ensure they are built to the highest hygienic standards. Working in close collaboration with leading manufacturers and authorities in the industry, Anamet has developed an innovative range of conduits and fittings that meet these higher standards of hygiene, are free of chemicals that could cause contamination and are easy-to-clean.

From the offset, Anamet set out to design a range of cable protection systems for use on machines and equipment operating in the Food Non-Contact, Splash and Non-Food Zones in line with NSF standards. Great care and attention has been taken to ensure that cable protection systems like Sealtite FG, NMFG and FGUA meet the following criteria:

- a watertight IP68 rating system which provides the necessary level of protection against pressure sprays materials that are free of chemicals documented to be harmful to the food supply chain according to FDA CFR 21 requirements
- materials tested and certified in line with NSF/ANSI-51 and 169 Standards



In addition, Anamet 's Hygienic Design Food Grade cable protection systems offer several other benefits:

- Enable food manufacturers to comply with HACCP programs and EHEDG guidelines
- Eliminate the need for cable trays and other, difficult to clean, cable management systems
- Reduce down time cleaning compared to multiple cables in trays
- Enable several cables and pneumatics (air hoses) to be installed together in one conduit
- No special tooling required, permitting easy, time saving installation
- No release of chemicals that could contaminate the food chain
- Enable the benefits of multi-connector solutions

Other features of Anamet Hygienic Design Food Grade cable protection systems include:

- No metal-on-metal sealing
- No sharp transitions or openings where bacteria can deposit
- Fittings designed with rounded corners to minimise the risk of bacteria accumulation
- Use of clamping ring and gasket made of materials conform the requirements of FDA CFR 21

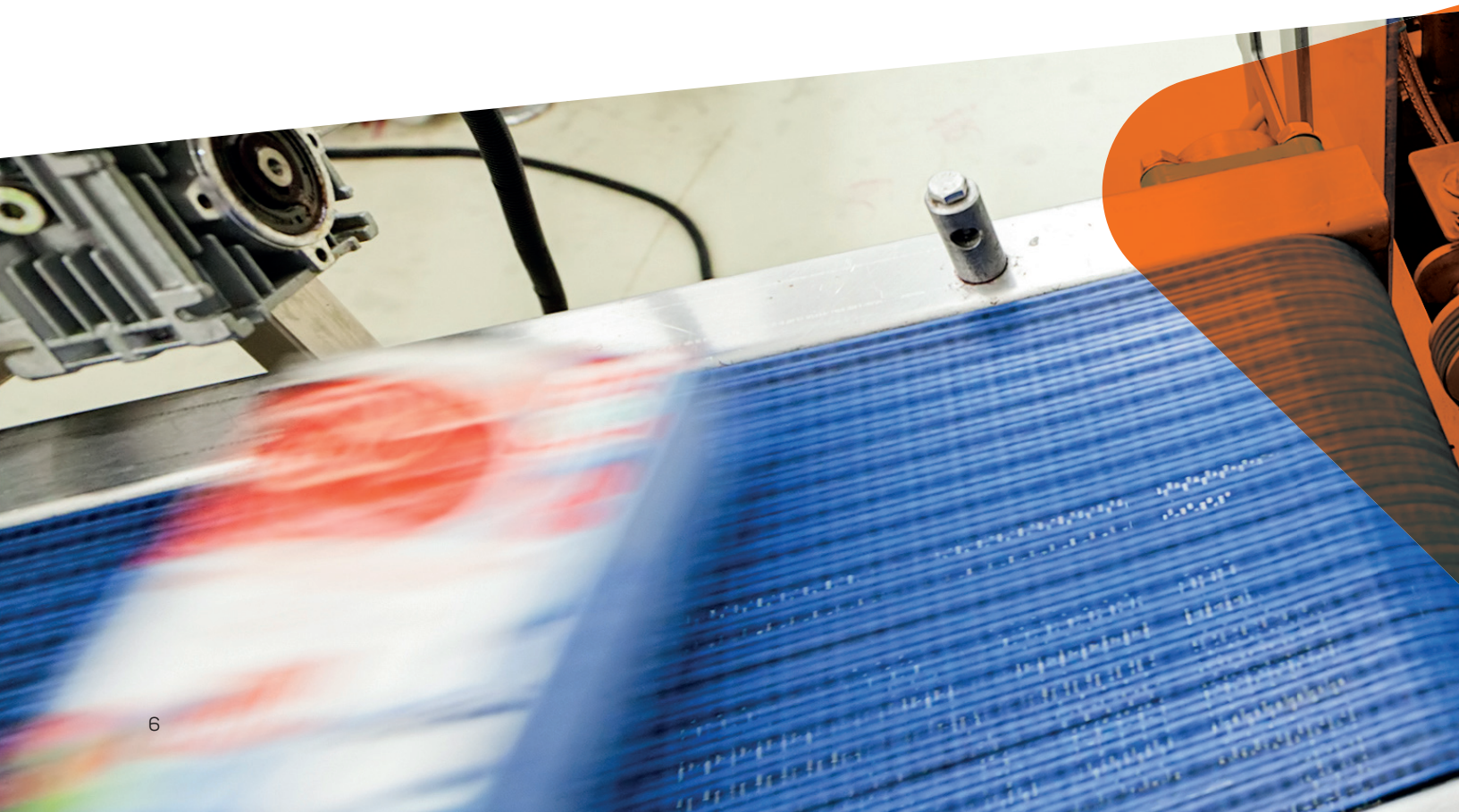
Anamet Hygienic Design Food Grade Cable Protection Systems

European manufacturers are obliged by law to affix a CE mark on their equipment, machines and products before they can be sold on the European market. The mark is a declaration that a piece of equipment, machine or product fulfills the requirements of the relevant European Directives.

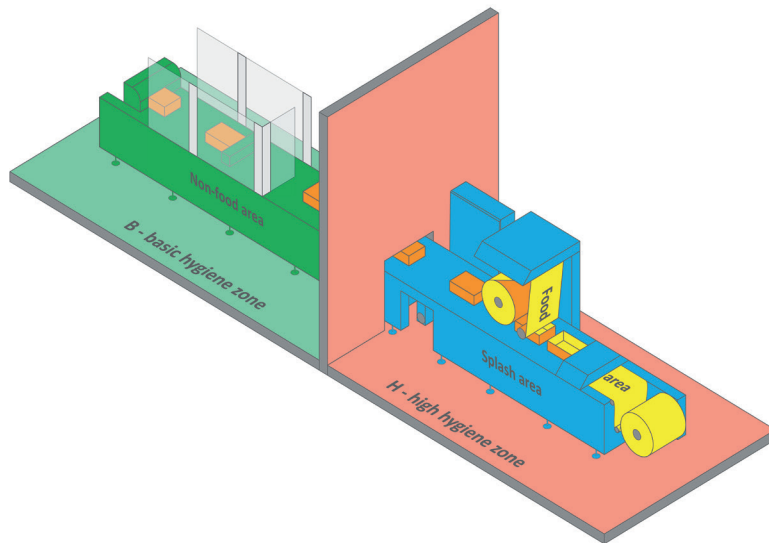
This includes the Machine Directive 2006/42/EC with the specific paragraph for machinery intended for use with foodstuffs or with cosmetics or pharmaceutical products in order to avoid any risk of food or biochemical contamination. One important aspect of these laws is that all parts of the production line should be accessible for cleaning. The European Standard EN-1672-2 is compliant with the Machinery Directive and divides food equipment in different zones or areas: Anamet Europe's Hygienic Food Grade products (conduits and fittings) are allowed to be used in applications in the Food, Splash and the Non-Food areas as explained below.

DEFINITION OF AREAS IN RELATION TO CONDUIT AND FITTINGS

AREA	DEFINITION	USE OF ELECTRICAL CONDUIT (Y/N)	PRODUCT GUIDE
Food Area	Area composed of surfaces in contact with food; the food area also includes the surfaces with which the product may come into contact under intended conditions of use, after which it returns into the product.	Yes, as in indirect product contact applications, as advised by Safe Food Factory in editorials 21 and 66. No, as in direct product applications.	If yes: Sealtite FG White/Blue Sealtite HTFG White/Blue Sealtite HTFGI-316 Blue Sealtite NMFG Blue All Food Grade fittings and blind plug
Splash Area	Area composed of surfaces on which part of the food may splash or flow along under intended conditions of use and does not return into the product.	Yes, as advised by Safe Food Factory in editorials 21 and 66.	Sealtite FG White/Blue Sealtite FGUA White/Blue Sealtite HTFG White/Blue Sealtite HTFGI-316 Blue Sealtite NMFG Blue All Food Grade fittings and blind plug
Non-food Area	Any area other than those specified above.	Yes, as advised by Safe Food Factory in editorials 21 and 66..	Sealtite FG White/Blue Sealtite FGUA White/Blue Sealtite HTFG White/Blue Sealtite HTFGI-316 Blue Sealtite NMFG Blue All Food Grade fittings and blind plug



LOCALISATION OF FOOD ZONES AND AREAS



For further details about the zones we refer to the link: <https://www.safefoodfactory.com/en/guidelines/>



Anaconda Sealtite conduit

TYPE FG BLUE



ROBUST, HYGIENIC DESIGN FOOD GRADE

Type FG is a robust, very flexible conduit with a galvanised steel core and a thick, smooth PVC cover for use on machines and equipment in the food and beverage industry. The hygienically designed conduit cover utilises a microbe inhibiting compound formulated for food and beverage applications per FDA CFR21 requirements and is suitable for use in zones where wash and wipe down frequently take place, including the splash area.

Material & Construction:

Construction: Hot dipped galvanised steel core, square locked with cord packing, thick smooth thermoplastic cover (PVC compound).
From 1 1/2" and 2" a fully inter locked profile will be used.

Cover specifications: PVC, lead-free according to RoHS, specially formulated for food and beverage applications per FDA CFR 21 requirements.

Temperature: -20 °C till +60 °C, intermittent up to +80 °C.

Colour: Blue.

Classification according to NEN-EN-IEC 61386:

Compression resistance: Class 4, Heavy (1250 N).

Impact resistance: Class 4, Heavy (6 J).

Tensile strength: Class 4, Heavy (1000 N).

Protection class: IP 66 / 67 (dust-proof, water-tight).



Square locked from 5/16" - 1 1/4"



Inter locked for 1 1/2" - 2"



SEALTITE	DIAMETRE		BENDING RADIUS (CL)		STANDARD CARTON		SMALL CARTON		REEL		WEIGHT
Size (inch)	Inside (mm)	Outside (mm)	Static (mm)	Dynamic (mm)	Metre	Article No. blue	Metre	Article No. blue	Metre	Article No. blue	(kg/m)
5/16"	10,1	14,4	50	65	30	352.010.1	-	-	-	-	0,2
3/8"	12,6	17,8	60	85	30	352.012.1	-	-	-	-	0,3
1/2"	16	21,1	75	110	30	352.016.1	-	-	-	-	0,4
3/4"	21	26,4	90	140	30	352.020.1	-	-	-	-	0,55
1"	26,5	33,1	120	170	30	352.026.1	-	-	-	-	0,75
1.1/4"	35,1	41,8	135	215	15	352.035.1	-	-	-	-	1
1.1/2"	40,3	47,8	200	250	15	352.040.1	-	-	-	-	1,55
2"	51,6	59,9	250	300	15	352.050.1	-	-	-	-	2,15

Anaconda Sealtite conduit

TYPE FG WHITE



ROBUST, HYGIENIC DESIGN FOOD GRADE

Type FG is a robust, very flexible conduit with a galvanised steel core and a thick, smooth PVC cover for use on machines and equipment in the food and beverage industry. The hygienically designed conduit cover utilises a microbe inhibiting compound formulated for food and beverage applications per FDA CFR21 requirements and is suitable for use in zones where wash and wipe down frequently take place, including the splash area.

Material & Construction:

Construction: Hot dipped galvanised steel core, square locked with cord packing, thick smooth thermoplastic cover (PVC compound).

Cover specifications: PVC, lead-free according to RoHS, specially formulated for food and beverage applications per FDA CFR 21 requirements.

Temperature: -20 °C till +60 °C, intermittent up to +80 °C.

Colour: White.



Square locked from 3/8" - 1"

Classification according to NEN-EN-IEC 61386:

Compression resistance: Class 4, Heavy (1250 N).

Impact resistance: Class 4, Heavy (6 J).

Tensile strength: Class 4, Heavy (1000 N).

Protection class: IP 66 / 67 (dust-proof, water-tight).



SEALTITE	DIAMETRE		BENDING RADIUS (CL)		STANDARD CARTON		SMALL CARTON		REEL		WEIGHT
Size (inch)	Inside (mm)	Outside (mm)	Static (mm)	Dynamic (mm)	Metre	Article No. white	Metre	Article No. white	Metre	Article No. white	(kg/m)
3/8"	12,6	17,8	60	85	30	341.012.1	-	-	-	-	0,3
1/2"	16	21,1	75	110	30	341.016.1	-	-	-	-	0,4
3/4"	21	26,4	90	140	30	341.020.1	-	-	-	-	0,55
1"	26,5	33,1	120	170	30	341.026.1	-	-	-	-	0,75

Anaconda Sealtite conduit

TYPE FGUA BLUE



ROBUST, UL APPROVED, HYGIENIC DESIGN FOODGRADE

Type FGUA is a robust conduit with a galvanised steel core and a thick, smooth PVC cover for use on machines and equipment in the food and beverage industry. An integral grounding copper wire (till 1.1/4") provides EMI / EMP shielding for cables that require electromagnetic protection. Type FGUA is UL approved and is used to protect cables on food and beverage equipment exported to countries outside, but also inside Europe. The hygienically designed conduit cover utilises a microbe inhibiting compound formulated for food and beverage applications per FDA CFR 21 and NSF 51 requirements and is suitable for zones where wash and wipe down frequently take place including the splash area.

Material & Construction:

Construction: Hot dipped galvanised steel core, square locked with integral copper grounding wire till 1.1/4", thick smooth thermoplastic cover (PVC compound).

Cover specifications: PVC (lead-free acc. to RoHS), sunlight and UV resistant. Specially formulated for food and beverage applications per FDA CFR 21 and NSF 51 requirements.

Special approvals: UL-360 (file # E18917) Applicable for NEC Article 250.102, 250.118 (5), 250.134 (B), 300.22 (C) and 350.

Suitable for use in hazardous environments according to NEC:

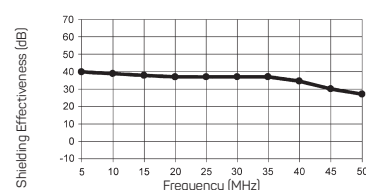
- Article 501.10 (B) (2) Class I, Division 2.
- Article 502.10 (A) (2) and (B) (2) Class II, Division 1 and 2
- Article 503.10 (A) (3) and (B) Class III, Division 1 and 2.

NSF certified to NSF / ANSI 169 for special purpose food equipment or devices.

Temperature: -40 °C till +80 °C, intermittent up to +100 °C.

Colour: Blue.

EMP shielding (MEOB.96_049 ELM)



Square locked from 3/8" - 1.1/4"



Inter locked for size 1.1/2" - 2"

Classification according to NEN-EN-IEC 61386:

Compression resistance: Class 4, Heavy (1250 N).

Impact resistance: Class 4, Heavy (6 J).

Tensile strength: Class 4, Heavy (1000 N).

Protection class: IP 66 / 67 (dust-proof, water-tight).



SEALTITE		DIAMETRE		BENDING RADIUS (CL)		STANDARD CARTON		SMALL CARTON		REEL		WEIGHT
Size (inch)	Inside (mm)	Outside (mm)	Static (mm)	Dynamic (mm)	Metre	Article No. blue	Metre	Article No.	Metre	Article No.	(kg/m)	
3/8"	12,6	17,8	70	85	30	352.512.1	-	-	-	-	0,4	
1/2"	16,1	21,1	90	110	30	352.516.1	-	-	-	-	0,45	
3/4"	21,1	26,4	115	140	30	352.520.1	-	-	-	-	0,65	
1"	26,8	33,1	145	170	30	352.526.1	-	-	-	-	1,05	
1.1/4"	35,4	41,8	175	215	15	352.535.1	-	-	-	-	1,2	
1.1/2"	40,3	47,8	205	250	15	352.540.1	-	-	-	-	1,5	
2"	51,6	59,9	240	300	15	352.550.1	-	-	-	-	2,3	

Anaconda Sealtite conduit

TYPE FGUA WHITE



ROBUST, UL APPROVED, HYGIENIC DESIGN FOODGRADE

Type FGUA is a robust conduit with a galvanised steel core and a thick, smooth PVC cover for use on machines and equipment in the food and beverage industry. An integral grounding copper wire (till 1.1/4") provides EMI / EMP shielding for cables that require electromagnetic protection. Type FGUA is UL approved and is used to protect cables on food and beverage equipment exported to countries outside, but also inside Europe. The hygienically designed conduit cover utilises a microbe inhibiting compound formulated for food and beverage applications per FDA CFR 21 and NSF 51 requirements and is suitable for zones where wash and wipe down frequently take place including the splash area.

Material & Construction:

Construction: Hot dipped galvanised steel core, square locked with integral copper grounding wire till 1.1/4", thick smooth thermoplastic cover (PVC compound).

Cover specifications: PVC (lead-free acc. to RoHS), sunlight and UV resistant. Specially formulated for food and beverage applications per FDA CFR 21 and NSF 51 requirements.

Special approvals: UL-360 (file # E18917) Applicable for NEC Article 250.102, 250.118 (5), 250.134 (B), 300.22 (C) and 350.

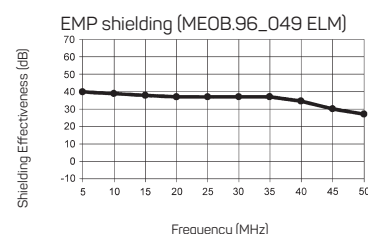
Suitable for use in hazardous environments according to NEC:

- Article 501.10 (B) (2) Class I, Division 2.
- Article 502.10 (A) (2) and (B) (2) Class II, Division 1 and 2
- Article 503.10 (A) (3) and (B) Class III, Division 1 and 2.

NSF certified to NSF / ANSI 169 for special purpose food equipment or devices.

Temperature: -40 °C till +80 °C, intermittent up to +100 °C.

Colour: White



Square locked from 3/8" - 1.1/4"

Inter locked for size 1.1/2" - 2"

Classification according to NEN-EN-IEC 61386:

Compression resistance: Class 4, Heavy (1250 N).

Impact resistance: Class 4, Heavy (6 J).

Tensile strength: Class 4, Heavy (1000 N).

Protection class: IP 66 / 67 (dust-proof, water-tight).



SEALTITE		DIAMETRE		BENDING RADIUS (CL)		STANDARD CARTON		SMALL CARTON		REEL	WEIGHT
Size (inch)	Inside (mm)	Outside (mm)	Static (mm)	Dynamic (mm)	Metre	Article No. blue	Metre	Article No.	Metre	Article No.	(kg/m)
3/8"	12,6	17,8	70	85	30	341.512.1	-	-	-	-	0,4
1/2"	16,1	21,1	90	110	30	341.516.1	-	-	-	-	0,45
3/4"	21,1	26,4	115	140	30	341.520.1	-	-	-	-	0,65
1"	26,8	33,1	145	170	30	341.526.1	-	-	-	-	1,05
1.1/4"	35,4	41,8	175	215	15	341.535.1	-	-	-	-	1,2
1.1/2"	40,3	47,8	205	250	15	341.540.1	-	-	-	-	1,5
2"	51,6	59,9	240	300	15	341.550.1	-	-	-	-	2,3

* NO STOCK ITEM, DELIVERY TIME ON REQUEST

Anaconda Sealtite conduit

TYPE HTFG BLUE



ROBUST, HYGIENIC DESIGN, FOOD GRADE, HIGH TEMPERATURE

Type HTFG is a robust, very flexible conduit with a galvanised steel core and a thick, smooth PU cover for use on machines and equipment in the food and beverage industry. The hygienically designed conduit cover utilises a microbe inhibiting compound formulated for food and beverage applications per FDA CFR21 requirements and is suitable for use in zones where wash and wipe down frequently take place, including the splash area. The high temperature range is one of the major advantages of the HTFG.

Material & Construction:

Construction: Galvanised steel core, square-locked with cord packing, thick smooth Thermoplastic PU cover (Poly-Urethane compound). From 1.1/2" a fully inter-locked profile will be used.

Cover specifications: TPU, lead-free, Halogenfree and RoHS, specially formulated for food and beverage applications per FDA CFR 21 requirements.

Temperature: -55 °C till +105 °C, intermittent up to +125°C.

Colour: Blue.

Classification according to NEN-EN-IEC 61386:

Compression resistance: Class 4, Heavy (1250 N).

Impact resistance: Class 4, Heavy (6 J).

Tensile strength: Class 4, Heavy (1000 N).

Protection class: IP 66 / 67 (dust-proof, water-tight).



Square locked from 3/8" - 1.1/4"



Inter locked for size 1.1/2" - 2"



SEALTITE	DIAMETRE		BENDING RADIUS (CL)		STANDARD CARTON		SMALL CARTON		REEL		WEIGHT
Size (inch)	Inside (mm)	Outside (mm)	Static (mm)	Dynamic (mm)	Metre	Article No. blue	Metre	Article No.	Metre	Article No.	(kg/m)
3/8"	12,6	17,8	60	85	30	308.012.1	-	-	-	-	0.3
1/2"	16	21,1	75	110	30	308.016.1	-	-	-	-	0.4
3/4"	21	26,4	90	140	30	308.020.1	-	-	-	-	0.5
1"	26,5	33,1	120	170	30	308.026.1	-	-	-	-	0.7
1.1/4"	35,1	41,8	135	215	15	308.035.1	-	-	-	-	1.15
1.1/2"	40,3	47,8	165	250	15	308.040.1	-	-	-	-	1.5
2"	51,6	59,9	210	300	15	308.050.1	-	-	-	-	2.15

Anaconda Sealtite conduit

TYPE HTFG WHITE



ROBUST, HYGIENIC DESIGN, FOOD GRADE, HIGH TEMPERATURE

Type HTFG is a robust, very flexible conduit with a galvanised steel core and a thick, smooth PU cover for use on machines and equipment in the food and beverage industry. The hygienically designed conduit cover utilises a microbe inhibiting compound formulated for food and beverage applications per FDA CFR21 requirements and is suitable for use in zones where wash and wipe down frequently take place, including the splash area. The high temperature range is one of the major advantages of the HTFG.

Material & Construction:

Construction: Galvanised steel core, square-locked with cord packing, thick smooth Thermoplastic PU cover (Poly-Urethane compound). From 1.1/2" a fully inter-locked profile will be used.

Cover specifications: TPU, lead-free, Halogenfree and RoHS, specially formulated for food and beverage applications per FDA CFR 21 requirements.

Temperature: -55 °C till +105 °C, intermittent up to +125°C.

Colour: White.

Classification according to NEN-EN-IEC 61386:

Compression resistance: Class 4, Heavy (1250 N).

Impact resistance: Class 4, Heavy (6 J).

Tensile strength: Class 4, Heavy (1000 N).

Protection class: IP 66 / 67 (dust-proof, water-tight).



Square locked from 3/8" - 1.1/4"



Inter locked for size 1.1/2" - 2"



SEALTITE	DIAMETRE		BENDING RADIUS (CL)		STANDARD CARTON		SMALL CARTON		REEL		WEIGHT
Size (inch)	Inside (mm)	Outside (mm)	Static (mm)	Dynamic (mm)	Metre	Article No. blue	Metre	Article No.	Metre	Article No.	(kg/m)
3/8"	12,6	17,8	60	85	30	308.212.1	-	-	-	-	0.3
1/2"	16	21,1	75	110	30	308.216.1	-	-	-	-	0.4
3/4"	21	26,4	90	140	30	308.220.1	-	-	-	-	0.5
1"	26,5	33,1	120	170	30	308.226.1	-	-	-	-	0.7
1 1/4"	35,1	41,8	135	215	15	308.235.1	-	-	-	-	1.15
1 1/2"	40,3	47,8	165	250	15	308.240.1	-	-	-	-	1.5
2"	51,6	59,9	210	300	15	308.250.1	-	-	-	-	2.15

Anaconda Sealtite conduit

HTFGI-316 BLUE



ROBUST, HYGIENIC DESIGN FOOD GRADE, HIGH TEMPERATURES AND SUPERIOR CORROSION RESISTANT

Type HTFGI-316 is a robust, highly flexible conduit with an AISI-316 stainless steel core and a thick, smooth TPU cover for use on machines and equipment in the food and beverage industry. The hygienically designed conduit cover utilises a microbe inhibiting compound formulated for food and beverage applications per FDA CFR21 requirements and is suitable for use in zones where wash and wipe down frequently take place, including the splash area. The stainless steel AISI-316 innercore secures an excellent corrosion resistance.

Material & Construction:

Construction: Stainless steel (AISI-316) core, square locked with cord packing, thick smooth Thermoplastic Polyurethane cover (TPU compound).

From 1.1/2" and 2" a fully inter locked profile will be used.

Cover specifications: TPU, halogenfree, lead-free according to RoHS, specially formulated for food and beverage applications per FDA CFR 21 requirements.

Temperature: -55 °C till +105 °C, intermittent up to +125 °C.

Colour: Blue.

Classification according to NEN-EN-IEC 61386:

Compression resistance: Class 4, Heavy (1250 N).

Impact resistance: Class 4, Heavy (6 J).

Tensile strength: Class 4, Heavy (1000 N).

Protection class: IP 66 / 67 (dust-proof, water-tight).



SEALTITE		DIAMETRE		BENDING RADIUS (CL)		STANDARD CARTON		SMALL CARTON		REEL		WEIGHT
Size (inch)	Inside (mm)	Outside (mm)	Static (mm)	Dynamic (mm)	Metre	Article No. blue	Metre	Article No. blue	Metre	Article No. blue	(kg/m)	
3/8"	12,6	17,8	60	85	30	351.512.1	-	-	-	-	0,3	
1/2"	16	21,1	75	110	30	351.516.1	-	-	-	-	0,4	
3/4"	21	26,4	90	140	30	351.520.1	-	-	-	-	0,5	
1"	26,5	33,1	120	170	30	351.526.1	-	-	-	-	0,7	
1.1/4"	35,1	41,8	135	215	15	351.535.1	-	-	-	-	1,15	
1.1/2"	40,3	47,8	165	250	15	351.540.1	-	-	-	-	1,5	
2"	51,6	59,9	210	300	15	351.550.1	-	-	-	-	2,15	

Anaconda Sealtite conduit

TYPE NMFG BLUE



ALL-PLASTIC, MEDIUM MECHANICAL STRENGTH, FOOD GRADE CONDUIT

Type NMFG is an all plastic, hygienic design lightweight flexible conduit that meets the requirements of FDA CFR 21 and NSF / ANSI 51 regulations and EHEDG guidelines. The smooth cover of the conduit is designed to resist microbial accumulation and is easy to clean. The conduit is used to protect cables on processing and packaging machines and equipment in the food and pharmaceutical industries. When used in combination with an Anamet food grade compact fitting an hygienic IP 67 cable protection system with a high pull out strength is achieved.

Material & Construction:

Construction: Thick smooth thermoplastic (PVC compound) core reinforced with PVC spiral.

Cover specifications: PVC, lead-free according to RoHS, specially formulated for food and beverage applications per FDA CFR 21 and NSF 51 requirements.

Temperature: -35 °C to +60 °C, intermittent up to +80 °C.

Colour: Blue.

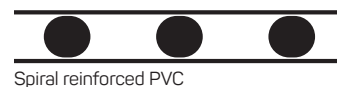
Classification according to NEN-EN-IEC 61386:

Compression resistance: Class 1, Very Light (125 N).

Impact resistance: Class 3, Medium (2 J).

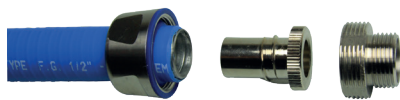
Tensile strength: Class 4, Heavy (1000 N).

Protection class: IP 66 / 67 (dust-proof, water-tight).



SEALTITE	DIAMETRE		BENDING RADIUS		STANDARD CARTON		SMALL CARTON		REELS		WEIGHT
Size (inch)	Inside (mm)	Outside (mm)	Static (mm)	Dynamic (mm)	Metre	Article No. blue	Metre	Article No. blue	Metre	Article No. blue	(kg/m)
3/8"	12,6	17,8	70	100	30	359.012.0	-	-	-	-	0,12
1/2"	16	21,1	100	135	30	359.016.0	-	-	-	-	0,18
3/4"	21,1	26,4	130	175	30	359.020.0	-	-	-	-	0,28
1"	26,8	33,1	180	220	30	359.026.0	-	-	-	-	0,34
1.1/4"	35,4	41,8	225	270	15	359.035.0	-	-	-	-	0,46
1.1/2"	40,3	47,8	255	320	15	359.040.0	-	-	-	-	0,6
2"	51,6	59,9	310	400	15	359.050.0	-	-	-	-	0,8

Food grade fittings, IP 68, stainless steel AISI-316



ANACONDA COMPACT HYGIENIC DESIGN, STAINLESS STEEL AISI-316 STRAIGHT FOOD FITTING FOR ANACONDA SEALTITE

Anaconda compact hygienic design, stainless steel AISI-316 food fittings can be used with all types of Anaconda Sealtite conduits (except CNP). These stainless steel compact food fittings are designed with rounded corners and have a smooth contourless profile to minimise the risk of bacteria deposits and to promote easy cleaning. They display excellent resistance to corrosion.

Material & Construction:

Construction: Stainless steel AISI-316 fitting, consisting of 5 parts (counter nut, upper seal, clamping ring, ferrule and body).

Material: Counter nut and body are stainless steel AISI-316 and the ferrule is from nickel plated brass. The blue upper seal and clamping ring are made of TPE in accordance with FDA / CFR 21.

Special approvals: Special TPE seals, halogen free, specially formulated for food and beverage

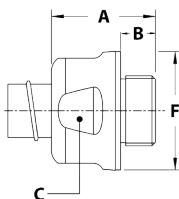
applications per FDA guideline CFR 21. Evaluated and in compliance with the current criteria for Hygienic Equipment Design of the EHEDG (report DTU CHD DR 2017 8037-088-3).

Temperature: -45 °C till +105 °C continuous.

Protection class: IP 68 according EN 60529, IP69 according DIN 40050-9 (till 40 Bar high pressure).

Colour: Metal.

ISO straight, compact, food grade fitting, male, stainless steel AISI-316



THREAD ISO	SEALTITE SIZE (INCH)	MIN. INTERNAL BORE (MM)	DIMENSIONS IN MM					STANDARD PACKAGE	ARTICLE NUMBER	WEIGHT (KG/100)
A	B	C	D	E	F					
M16 x 1,5	5/16"	8,3	29	10	24	-	28	10	742.015.9	5,2
M16 x 1,5	3/8"	10,4	29	10	27	-	31	10	742.016.9	5,7
M20 x 1,5	1/2"	13,8	30	10	30	-	34	10	742.020.9	6,9
M25 x 1,5	3/4"	18,5	31	10	36	-	40	5	742.025.9	9,8
M32 x 1,5	1"	23,8	35	12	44	-	48	5	742.032.9	17,2
M40 x 1,5	1.1/4"	31,8	35	13	53	-	57	2	742.040.9	21,7
M50 x 1,5	1.1/2"	36,8	38	14	60	-	65	1	742.050.9	32,6
M63 x 1,5	2"	47,8	40	16	72	-	78	1	742.063.9	44,3

Food grade fittings, IP 68, stainless steel AISI-316



ANACONDA COMPACT HYGIENIC DESIGN, STAINLESS STEEL AISI-316 90° "FOOD FITTING" FOR ANACONDA SEALTITE

Anaconda 90° compact hygienic design, stainless steel AISI-316 food fittings can be used with all types of Anaconda Sealtite conduits (except CNP). These stainless steel compact food fittings are designed with rounded corners and have a smooth contourless profile to minimise the risk of bacteria deposits and to promote easy cleaning. They display excellent resistance to corrosion.

Material & Construction:

Construction: Stainless steel AISI-316 fitting, consisting of 6 parts (counter nut, upper seal, clamping ring, ferrule, 90° body and flat gasket).

Material: Counter nut and 90° body are stainless steel AISI-316 and the ferrule is from nickel plated brass. The flat gasket is made of special FDA approved PTFE. The blue rubber upper seal and clamping ring are made of TPE in accordance with FDA / CFR 21.

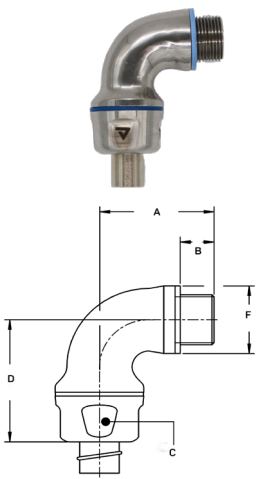
Special approvals: Special TPE seals, halogen free, specially formulated for food and beverage applications per FDA guideline CFR 21. Evaluated and in compliance

with the current criteria for Hygienic Equipment Design of the EHEDG (report DTU CHD DR 2017 8037-088-3).

Temperature: -45 °C till +105 °C continuous.

Protection class: IP 68 according EN 60529, IP69 according DIN 40050-9 (till 40 Bar high pressure).

Colour: Metal.



ISO 90° fitting, compact, food grade fitting, male, stainless steel AISI-316



THREAD ISO	SEALTITE SIZE (NW)	MIN. INTERNAL BORE (MM)	DIMENSIONS IN MM					STANDARD PACKAGE	ARTICLE NUMBER	WEIGHT (KG/100)
			A	B	C	D	F			
M20 x 1,5	1/2"	13,8	44	13	30	49	27	10	742.920.9	16,9
M25 x 1,5	3/4"	18,5	49	13	36	55	32	5	742.925.9	25,9
M32 x 1,5	1"	23,8	58	15	44	63	42	5	742.932.9	43,0
M40 x 1,5	1 1/4"	31,8	68	16	53	73	50	2	742.940.9	60,7

Food grade fittings, IP 68, stainless steel AISI-316



ANACONDA COMPACT HYGIENIC DESIGN, STAINLESS STEEL REDUCED DIAMETER FOOD GRADE FITTING

Anaconda reduced diameter hygienic design food grade fittings in stainless steel AISI-316 are designed for Anaconda Sealtite conduit in combination with a multi connector, like for instance "Harting", where the connecting diameter is limited and the regular food grade fittings are too wide. They will be used in a hygienic environment within the food and pharmaceutical industry. They have a high corrosion resistance and assure a perfect fit in combination with a smooth surface and rounded edges.

Material & Construction:

Construction: Stainless steel AISI-316 fitting, consisting of 6 parts (counter nut, upper seal, clamping ring, ferrule, body and reduced diameter seal).

Material: Counter nut and body are stainless steel AISI- 316 and the ferrule is from nickel plated brass. Clamping ring and both blue rubber seals are made of TPE in accordance with FDA CFR 21.

Special approvals: Special TPE seals, halogen

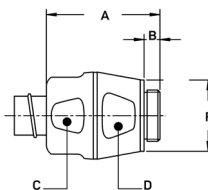
free, specially formulated for food and beverage applications per FDA guideline CFR 21. Evaluated and in compliance with the current criteria for Hygienic Equipment Design of the EHEDG (report DTU CHD DR 2017 8037-088-3).

Temperature: -45 °C till +105 °C.

Protection class: IP 68 according EN 60529, IP69 according DIN 40050-9 (till 40 Bar high pressure).

Colour: Metal.

ISO straight, reduced diameter food grade fitting, male, stainless steel AISI-316



THREAD ISO	SEALTITE SIZE (INCH)	MIN. INTERNAL BORE (MM)	DIMENSIONS IN MM					STANDARD PACKAGE	ARTICLE NUMBER	WEIGHT (KG/100)
A	B	C	D	F						
M25 x 1,5	3/4"	18,5	51	7	36	32	31	5	742.025.9-RD	14,4
M32 x 1,5	1"	23,8	54	8	44	41	40	5	742.032.9-RD	22,2

Food grade blindplug, IP 68, stainless steel AISI-316



ANACONDA COMPACT HYGIENIC DESIGN, STAINLESS STEEL FOOD BLINDPLUG

These Anaconda hygienic design blind plugs from stainless steel AISI-316 are specially designed for applications in the food and pharmaceutical industry where hygienic design is a necessity. They have a high corrosion resistance and assure a perfect fit in combination with a smooth surface and rounded edges. The blindplug has a fully round and mirror polished head, which is a unique feature. This round head, together with the unique opening slot on the inside through which the counter nut can be mounted, makes the blind stop the most hygienic solution for these specialist applications.

Material & Construction:

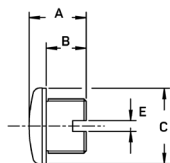
Construction: Blindplug consisting of 2 parts.

Material: The body is stainless steel AISI-316, and the blue rubber seal is made of TPE in accordance with FDA/CFR 21.

Temperature: -45 °C till +105 °C continuous.

Protection class: IP 68.

Colour: Metal.



Hygienic design blindplugs, ISO, stainless steel AISI-316



OUTSIDE THREAD	INSIDE THREAD	MIN. INTERNAL BORE (MM)	DIMENSIONS IN MM					STANDARD PACKAGE	ARTICLE NUMBER	WEIGHT (KG/100)
			A	B	C	D	E			
M12 x 1,5	-	-	19	13	28	-	3	10	745.012.9	1,8
M16 x 1,5	-	-	21	15	28	-	4	10	745.016.9	2,2
M20 x 1,5	-	-	21	15	28	-	4	10	745.020.9	2,6
M25 x 1,5	-	-	21	15	31	-	4	5	745.025.9	3
M32 x 1,5	-	-	25	17	40	-	4	5	745.032.9	4,8
M40 x 1,5	-	-	26	18	48	-	4	2	745.040.9	7,8

UL/CSA Food grade fittings, IP 68, stainless steel AISI-316



ANACONDA COMPACT HYGIENIC DESIGN, UL & CSA, STAINLESS STEEL AISI-316 FOOD FITTING INCLUDING LOCKNUT FOR ANACONDA SEALTITE

Anaconda compact hygienic design, stainless steel AISI-316 food fittings can be used with all types of Anaconda Sealtite conduits (except CNP). These stainless steel compact food fittings are designed with rounded corners and have a smooth contourless profile to minimise the risk of bacteria deposits and to promote easy cleaning. They display excellent resistance to corrosion. The fitting is UL/CSA approved for projects outside Europe.

Material & Construction:

Construction: Stainless steel AISI-316 fitting, consisting of 6 parts (counter nut, upper seal, clamping ring, ferrule, body and locknut).

Material: Counter nut, body and locknut are stainless steel AISI-316 and the ferrule is from nickel plated brass. The blue upper seal and clamping ring are made of TPE in accordance with FDA / CFR 21.

Special approvals: UL-514B and CSA C 22.2 (combined UL / CSA (CUL) file # E 234207). Special TPE seals, halogen free, specially

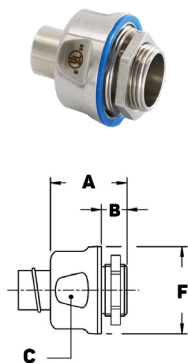
formulated for food and beverage applications per FDA guideline CFR 21. Evaluated and in compliance with the current criteria for Hygienic Equipment Design of the EHEDG (report DTU CHD DR 2017 8037-088-3).

Temperature: -45 °C till +105 °C continuous.

Protection class: IP 68 according EN 60529, IP69 according DIN 40050-9 (till 40 Bar high pressure).

Colour: Metal.

ISO straight, compact, UL/CSA food grade fitting, male, stainless steel AISI-316 including locknut



THREAD ISO	SEALTITE SIZE (NW)	MIN. INTERNAL BORE (MM)	DIMENSIONS IN MM					STANDARD PACKAGE	ARTICLE NUMBER	WEIGHT (KG/100)
			A	B	C	D	F			
M16 x 1,5	3/8"	10,4	29	10	27	-	31	10	742.016.92*	6,4
M20 x 1,5	1/2"	13,8	30	10	30	-	34	10	742.020.92	8,0
M25 x 1,5	3/4"	18,5	31	10	36	-	40	5	742.025.92	12,2
M32 x 1,5	1"	23,8	35	12	44	-	48	5	742.032.92	20,8
M40 x 1,5	1.1/4"	31,8	35	13	53	-	57	2	742.040.92	25,3
M50 x 1,5	1.1/2"	36,8	38	14	60	-	65	1	742.050.92	38,0
M63 x 1,5	2"	47,8	40	16	72	-	78	1	742.063.92	50,5

* Size M16 x 1,5 is UR recognized instead of UL listed.

UL/CSA Food grade fittings, IP 68, stainless steel AISI-316



ANACONDA COMPACT HYGIENIC DESIGN, UL & CSA, STAINLESS STEEL AISI-316 90° FOOD FITTING INCLUDING LOCKNUT FOR ANACONDA SEALTITE

Anaconda 90° compact hygienic design, stainless steel AISI-316 food fittings can be used with all types of Anaconda Sealtite conduits (except CNP). These stainless steel compact food fittings are designed with rounded corners and have a smooth contourless profile to minimise the risk of bacteria deposits and to promote easy cleaning. They display excellent resistance to corrosion. The fitting is UL/CSA approved for projects outside Europe.

Material & Construction:

Construction: Stainless steel AISI-316 fitting, consisting of 7 parts (counter nut, upper seal, clamping ring, ferrule, 90° body, flat gasket and locknut).

Material: Counter nut, 90° body and locknut are stainless steel AISI-316 and the ferrule is from nickel plated brass. The flat gasket is made of special FDA approved PTFE. The blue rubber upper seal and clamping ring are made of TPE in accordance with FDA / CFR 21.

Temperature: -45 °C till +105 °C continuous.

Special approvals: UL-514B and CSA C 22.2

(combined UL / CSA (CUL) file # E 234207). Special TPE seals, halogen free, specially formulated for food and beverage applications per FDA guideline CFR 21. Evaluated and in compliance with the current criteria for Hygienic Equipment Design of the EHEDG (report DTU CHD DR 2017 8037-088-3).

Protection class: IP 68 according EN 60529, IP69 according DIN 40050-9 (till 40 Bar high pressure).

Colour: Metal.



ISO 90° fitting, compact, UL/CSA food grade fitting, male, stainless steel AISI-316 including locknut



THREAD ISO	SEALTITE SIZE (NW)	MIN. INTERNAL BORE (MM)	DIMENSIONS IN MM					STANDARD PACKAGE	ARTICLE NUMBER	WEIGHT (KG/100)
			A	B	C	D	F			
M20 x 1,5	1/2"	13,8	44	13	30	49	27	10	742.920.92	17,6
M25 x 1,5	3/4"	18,5	49	13	36	55	32	5	742.925.92	27,0
M32 x 1,5	1"	23,8	58	15	44	63	42	5	742.932.92	45,4
M40 x 1,5	1.1/4"	31,8	68	16	53	73	50	2	742.940.92	64,3

