

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 ¼" for grounding

APPLICATIONS

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

TEMPERATURE RATING

- 80°C/176°F Dry
- 60°C/140°F Wet
- 70°C/158°F Oily
- -30°C/-22°F Low temperature

REFERENCES & RATINGS

- UL 360 File E26540
- NSF® 169 Special Purpose Food Equipment and Devices
- NEC 250, 350, 390, 501.10(B)(2)
 (3), 502.10(A)(2)(2), 502.10(B)(2)(2), 503.10(A)(3)(2), 503.10(B), 504.20, 553.7(B), 600.13(A), 600.32(A)
 (1), 610.11(C), 620.21(A)(1)(c)(2), 620.21(A)(2)(a), 620.21(A)(3)(a), 620.21(A)(4)(2), 620.21(B)(1), 620.21(C)(1), 645.5(E)
 (2), 680.42(A)(1), 682.13, 690.31(A), 695.6(D), 695.14(E)



ORDERING INFORMATION AND PRODUCT DIMENSION/BEND RADIUS

	PRODUCT Code	TRADE Size	TRADE Size	COIL Length	APPROX. Weight/ 100 Feet (Pounds)	EXTERNAL DIAMETER (INCHES)			
						OVER CONDUIT (MIN/MAX)	INTERNAL Diameter	BEND Radius	
	SZ01-30-00	3/8	12	100	24	0.594/0.614	0.484/0.504	2	
	SZ02-30-00	1/2	16	100	31	0.732/0.765	0.622/0.642	3.25	
	SZ03-30-00	3/4	21	100	49	0.930/0.960	0.820/0.840	4.25	
	SZ04-30-00	1	2	100	79	1.201/1.226	1.041/1.066	6.5	
	SZ05-24-00	1 1/4	35	50	103	1.540/1.570	1.380/1.410	8	
	SZ06-24-00	1 1/2	41	50	109	1.735/1.770	1.575/1.600	9	
	SZ07-24-00	2	53	50	146	2.180/2.215	2.020/2.045	11.12	

NOTE: All dimensions and weights are subject to normal manufacturing tolerances.

Review NEC® 350.60 and 250.118(6) for grounding requirements.

Additional trade sizes up to 4" available upon request

SCOPE

This specification covers AFC Cable Systems, Inc. UL Liquid-Tuff Liquidtight Flexible Steel Conduit designed for use as a raceway for NSF® 169 Special Purpose Food Equipment and Devices, Meat packing, restaurants, food processing, poultry packing, pharmaceutical facilities, as well as, power, control and communications cables in accordance with Article 350 of the National Electrical Code. Temperature ranges: 80°C/176°F Dry, 60°C/140°F Wet, 70°C/158°F Oily, -30°C/-22F° Low temperature. PVC jacket designed to inhibit bacteria growth and to withstand "wash down/ splash zones" with bleach agents. This Liquidtight Flexible Steel Conduit is manufactured and tested in accordance with Underwriters Laboratories Inc. Standard UL 360 and carries the UL Listing Mark. It is further certified to NSF® 169 Component and CSA C22.2 Number 56. The product carries the UL Listing Mark, CSA Certification Mark, and NSF® 169 Component Certification Logo.

CONSTRUCTION

The Type UL Liquidtight Flexible Steel Conduit shall be formed from a zinc coated galvanized low carbon steel strip having a uniform width and thickness. The construction shall be in accordance with UL 360 and NSF® 169 Component. The finished Type LFMC dimensions shall be in accordance with Table 5.1 of UL 360.

JACKET - PVC

White* PVC jacket inhibits bacteria growth. Rugged moisture, oil and sunlight resistant polyvinyl chloride (PVC) jacket shall be applied directly over the flexible metal conduit with a wall thickness in accordance with Tabe 4.1 of UL 360. May be cleaned without degradation to the jacket with bleaching agents.

Jacket Color: Stocked in white *Also available in Gray, Black, Red, Orange, Yellow, Green or Blue

MARKINGS

The surface of the outer jacket shall be clearly marked with a legible print legend in compliance with UL 360, CSA C22.2 No. 56 and NSF 169.

PERFORMANCE TESTS

In accordance with UL 360 and CSA C 22.2 No. 56, the completed UL Liquid-Tuff Liquidtight Flexible Conduit shall meet all of the performance requirements for Type LFMC.

REFERENCES & RATINGS

- UL 360 Standard for Liquidtight Flexible Steel Conduit
- CSA C22.2 No. 56 Standard for Flexible Metal Conduit and Liquidtight Flexible Metal Conduit
- File Reference(s):UL E26540; CSA 51593
- NEC® Articles: NEC 250, 350, 390, 501.10(B)(2)(3), 502.10(A)(2)
 (2), 502.10(B)(2)(2), 503.10(A)(3)
 (2), 503.10(B), 504.20, 553.7(B), 600.13(A), 600.32(A)(1), 610.11(C), 620.21(A)(1)(c)(2), 620.21(A)(2)
 (a), 620.21(A)(2)(d)(2), 620.21(A)(3)
 (a), 620.21(A)(4)(2), 620.21(B)(1), 620.21(C)(1), 645.5(E)(2), 680.42(A)(1), 682.13, 690.31(A), 695.6(D), 695.14(E)
- Department of Defense Adopted UL 360 on October 1, 1987
- NSF/ANSI 169: Special Purpose Food Equipment and Devices



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