

Deliver food safety

ANACONDA SEALTITE® Food Grade liquid tight conduit and stainless steel fittings

Conduit and fittings certified for hygienic environments

FGUA

- · 3/8 to 2 inch diameter
- Galvanized steel core with thick, smooth, PVC cover
- · Color: White
- Temp. range: -40°F to +176°F (-40°C to +80°C)
- UL Approved #E18917

- 3/8 to 2 inch diameter
- 316 Stainless steel core with thick, smooth, PVC cover
- · Color: Clear
- Temperature range: -40°F to +176°F dry/ 140°F wet / 158°F oil with brief incursions to +221°F (-40°C to +80°C dry / 60 °C wet / 70°C oil with brief incursions to +105°C)

- 3/8 to 2 inch diameter
- Galvanized steel core with thick, smooth, PVC cover
- · Color: White
- Blue jacket available by special request
- Temp. range: -40°F to +176°F dry / 140°F wet / 158°F oil with brief incursions to +221°F (-40°C to +80°C dry / 60 °C wet / 70°C oil with brief incursions to +105°C)

- Suitable for food and beverage equipment
- Food equipment manufacturers
- Meat packing or poultry facilities
- Pharmaceutical facilities
- Type FG and FGSS Food Zone Non-Contact Zone
- Type FGUA Food Zone Splash Zone
- NSF Certified to NSF / ANSI 169 for special purpose food equipment or devices
- All available with a clear or white anti-bacterial jacket that does not contain silicon



Straight and 90-degree Food Grade, liquid tight fittings are available in trade sizes 3/8 to 2 Inches.







RoHS WEEE Compliant

ANAMET Electrical, Inc. 🛆

