

UL and CSA NSF® 169 Component for Splash Zones LFNC-B (NSZ Series)



Scope

This specification covers Kaf-Tech® UL LIQUID-TUFF™ Liquidtight Flexible Nonmetallic 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. Temperature ranges: 80°C (176°F) Dry, 60°C (140°F) Wet, 70°C (158°F) Oily. PVC jacket designed to inhibit bacteria growth and to withstand “wash down/splash zones” with bleach agents. This Liquidtight Flexible Non-Metallic Conduit is manufactured and tested in accordance with Harmonized Underwriters Laboratories Inc. Standard UL 1660 and CSA International Standard CSA C22.2 Number 227.2.1. The product carries the UL Listing Mark and the CSA Certification Mark and NSF® 169 Component Certification Logo.

Construction

Liquidtight Flexible Non-Metallic Conduit, Type LFNC-B is a raceway of circular cross section with a smooth polyvinyl chloride (PVC) inner surface and an integral rigid PVC reinforcing member within the conduit wall. White* PVC jacket inhibits bacteria growth. Rugged moisture, oil and sunlight resistant polyvinyl chloride (PVC). May be cleaned without degradation to the jacket with bleaching agents. Jacket Color: Stocked in white.

Grounding

A separate Grounding conductor is required by both the National Electrical Code and the Canadian Electrical Code for all trade sizes.

Markings

The outer surface of the conduit shall be clearly marked with a legible print legend in accordance with UL 1660 and CSA C22.2 No. 227.2.1 and NSF® 169.

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
- Rugged nonmetallic PVC construction
- Non-conductive - non-corrosive

Temperature Rating

- 80°C (176°F) DRY
- 60°C (140°F) WET
- 70°C (158°F) OILY
- -18°C (0°F) LOW TEMPERATURE

Applications & References

Suitable for use in:

- 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

Ratings

- UL 1660, UL File E123464
- CSA C 22.2 No. 227.2.1
- CSA File 69271
- NSF® 169 Special Purpose Food Equipment and Devices
- NEC® 356, 390.15, 501.10(B)(2), 502.10(A)(2), 503.10(A)(2), 511.7(A)(1), 620.21, 680.21, 680.23, 680.25, 680.27, 680.42, 695.6(E), and 695.14(E)
- Made in USA of US and/or imported materials
- Food equipment and other devices associated with food production where not in contact with the food

ORDERING INFORMATION					PRODUCT DIMENSIONS/BEND RADIUS		
Product Code	Trade Size (inches)	Trade Size (mm)	Coil Length (feet)	Approx. Weight 100 feet (pounds)	Internal Diameter (min/max) inches	External Diameter (min/max) inches	Bend Radius (inches)
NSZ1-30-00	3/8	12	100'	12	0.484/0.504	0.690/0.710	2
NSZ2-30-00	1/2	16	100'	13	0.622/0.642	0.820/0.840	3.25
NSZ3-30-00	3/4	21	100'	18	0.820/0.840	1.030/1.050	4.25
NSZ4-30-00	1	27	100'	27	1.041/1.066	1.290/1.315	6.5
NSZ5-24-00	1-1/4	35	50'	35	1.380/1.410	1.630/1.660	8
NSZ6-24-00	1-1/2	41	50'	48	1.575/1.600	1.865/1.900	9
NSZ7-24-00	2	53	50'	76	2.020/2.045	2.340/2.375	11.12

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

Reference Standards	
UL 1660	Standard for Liquidtight Flexible Non-Metallic Conduit
CSA C22.2 No. 227.2.1	Standard for Flexible Liquidtight Non-Metallic Conduit
NSF®/ANSI 169	Special Purpose Food Equipment and Devices
File References	UL File E123464; CSA 69271
NEC®Articles	NEC® 356, 390.15, 501.10(B)(2), 502.10(A)(2), 503.10(A)(2), 511.7(A)(1), 620.21, 645.5(D)(2), 680.21, 680.23, 680.25, 680.27, 680.42, 695.6(E) and 695.14(E)