



Hygienic Design for ideal cleaning results; Smooth surfaces and no edges prevent the accumulation of fluids and formation of micro-organisms

- Ideal for hygienic critical areas - resistant, edge-free, robust and reliable
- No gaps, voids or outer lying thread - so no risk of contamination of food machines, facilities or components.



## Product description

### Application range

- Food machinery, equipment and components
- For use in product zone
- Pharmaceutical industry

### Benefits

- Hygienic Design for ideal cleaning results
- Smooth surfaces and no edges prevent the accumulation of fluids and formation of micro-organisms

### Product Make-up

- Material and shape provide an easy and safe cleaning
- By the blue coloring of the sealing material clearly distinguishable from foodstuffs

- Metric connection thread acc. to DIN EN 60423
- One complete assembly is easily mounted from the outside

## Norm references / Approvals

- EHEDG (TYPE EL Class I AUX)  
Hygienic design for machinery and components (pending)
- ECOLAB®  
Industry standard in the field of professional cleaning and disinfection
- FDA 21 CFR 177.2600  
Special sealing element for food and beverage industry in North America
- DIN EN 1672-2  
Guideline for the design of machinery
- DIN EN ISO 14 159  
Security of machinery – Hygienic requirements for the design of machinery

## Note

- Other sizes are available upon request
- EMC version is available upon request
- Installation wrench for very high packing density on request

## Technical Data

Classification	ETIM 5.0 Class-ID: EC000441
Material	Body: Stainless steel - V4A (1.4404 / 316L) Insert: Polyamide Sealing material: Special Elastomer
Protection rating	IP 68 - 10 bar IP 69
Temperature range	-20°C to +100°C