100 YEARS

OF FLEXIBLE SAFETY

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ANAMET Electrical, Inc.
ANACONDA SEALTITE®

FOOD GRADE CONDUIT SYSTEMS
FOR ELECTRICAL WIRES AND CABLES

TO CONNECT AND PROTECT

ANAMET Electrical, Inc.
ANACONDA SEALTITE®

Anamet Hygienic Design Food Grade Cable Protection Systems

The food industry is a global business that faces global challenges. The fight against foodborne contamination as a result of deadly outbreaks of bacteria like Listeria, E. coli, Salmonella, Clostridium B and many others have forced the industry to improve the way it operates.

Aside from the health implications, foodborne illnesses are extremely costly. The U.S. Department of Agriculture (USDA) estimates that foodborne illnesses cost more than $15.6 billion each year.

We understand the challenges the industry faces and have designed several products to reduce risk and still provide superior protection to critical wiring systems.

Anamet Electrical has developed and designed a line of food grade products to cover a wide variety of applications:

- UL Listed Splash Zone Rated Conduit
- 316 Stainless Steel Food and Splash Zone Conduit
- Galvanized Food Zone Rated Conduit

The hygienically designed, UL listed, 316 Stainless Steel Food Grade Fittings are designed to work with all types of Anaconda SEALTITE® conduits (except CNP and NMUA). These Stainless Steel Compact Food Grade Fittings are designed with rounded corners and have a smooth profile to minimize the risk of bacteria deposits and promote easy cleaning.

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ANACONDA SEALTITE®

Type FGUA

UL Listed, Splash Zone Rated, smooth white jacket. Temperature ranges -40°F to +176°F The jacket material contains an antimicrobial agent that inhibits bateria growth.

Type FGSS

316 Stainless Steel Core, smooth clear antimicrobial jacket, Food and Spash Zone Rated. Flexible Thermoplastic PVC jacket formulated for food and beverage applications per FDA CFR 21 and NSF 51 requirements. Temperature ranges -40°F to +176°F.
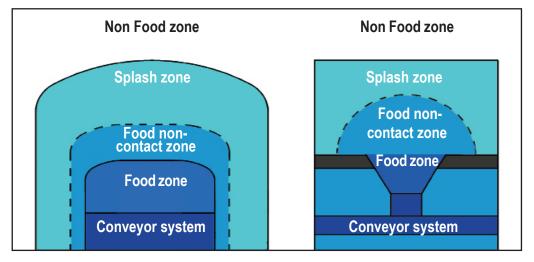
Type FG

Food Zone Rated. Galvanize Steel Core. Smooth white antimicrobial jacket. NSF certified to NSF/ANSI 169 for special purpose food equipment devices. Temperature ranges -4°F to +140°F.

Hygienic 316 Stainless Steel Fittings

UL Listed, 316 Stainless Steel. Compact design with rounded corners and smooth profile minimizes the risk of bacteria deposits and promote easy cleaning. Approved for both exposed and concealed locations. Temperature range -49°F to +221°F.

Localization of Food

Non Food zone	Non Food zone
Splash zone	Splash zone
Food non-contact zone	Food non-contact zone
Food zone	Food zone
Conveyor system	Conveyor system