

National Sanitation Foundation (NSF) Approval K-Flex Clad® WT / K-Flex Clad® WT NS

NSF (National Sanitation Foundation) is a non-government agency, similar to Underwriters Laboratories, that certifies products for a wide range of applications and equipment – generally related to food handling or potable water. NSF Standards provide basic criteria to promote sanitation and protection of public health and would pertain to such applications as food processing plants, supermarkets, restaurants, and marine food equipment designed for use aboard marine vessels.

K-Flex Clad® WT (pre-slit / pre-glued) and Clad® WT NS (non-slit for slide on applications) are pre-jacketed insulation products available as 3-foot length tubes and sheets or rolls (Clad® WT only). The product is available in wall thicknesses of: ½”, 1”, 1-½” and 2” and IDs ranging from 5/8” to 8” IPS. Note: Not all pipe sizes are available in all wall thicknesses. Some sizes may be special order. The K-Flex Clad® WT insulation system is comprised of:

Straight tubing, K-Fit® fittings, Clad® WT molded fitting covers
Accessories: adhesives, tapes and mechanical fastening rivets

The factory-applied white jacketing on the product is a tough, puncture-resistant composite of PVC with a Mylar film outer layer. It provides excellent abuse, moisture and weather resistance. It is easy to clean with low maintenance requirements.

K-Flex Clad® WT and Clad® WT NS insulation systems have been approved by NSF as complying with NSF Standard 169 “Special Purpose Food Equipment and Devices” requirements (see attached Recognition Certificate). The purpose of this standard is to establish minimum food protection and sanitation requirements for the materials, design, fabrication, construction, and performance of special purpose food handling and processing equipment and devices not fully covered by other individual standards. Equipment covered by this standard includes, but is not limited to, refrigeration heating equipment. The requirements contained in this section are intended to protect food from contamination and ensure that the materials used in the manufacture of food handling and processing equipment resist wear, penetration by vermin, and the effects of foods, heat, cleaning compounds, sanitizers, and other substances that may contact the materials in the intended use environment. Particular attention is paid to all permanent joints and seams in a food or splash zone so that they are sealed and smooth. Joints formed by overlapping sheets of material shall not create upwardly facing horizontal ledges.

K-Flex Clad® WT and Clad® WT NS pre-jacketed insulation products are the only insulation products that have been approved by NSF. K-Flex USA feels the NSF stamp of approval gives our customers in the food handling / processing industry greater confidence in our products design and performance. The NSF logo will appear on K-Flex Clad® WT and Clad® WT NS insulation, as well as data sheets signifying NSF approval.

For additional information on NSF, K-Flex Clad® WT or Clad® WT NS, contact K-Flex USA technical support or NSF at <http://www.nsf.org/Certified/Food/>, where you can go to search listings for food equipment and search by standard for all manufacturers, for specific manufacturer’s listings, by product or material type.