



Declaration of Compliance

Business Operator CEJN AB
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Product name Smartflow – Food contact versions



This DoC applies to the following products

BSP

- 10 610 5033 - 1" Smartflow, tank unit
- 10 610 0033 - 1" Smartflow, hose unit
- 10 620 5033 - 2" Smartflow, tank unit
- 10 620 0033 - 2" Smartflow, hose unit
- 10 625 5033 - 2.5" Smartflow, tank unit
- 10 625 0033 - 2.5" Smartflow, hose unit
- 10 630 5033 - 3" Smartflow, tank unit
- 10 630 0033 - 3" Smartflow, hose unit
- 10 640 5033 - 4" Smartflow, tank unit
- 10 640 0033 - 4" Smartflow, hose unit

NPT

- 10 610 5034 - 1" Smartflow, tank unit
- 10 610 0034 - 1" Smartflow, hose unit
- 10 620 5034 - 2" Smartflow, tank unit
- 10 620 0034 - 2" Smartflow, hose unit
- 10 625 5034 - 2.5" Smartflow, tank unit
- 10 625 0034 - 2.5" Smartflow, hose unit
- 10 630 5034 - 3" Smartflow, tank unit
- 10 630 0034 - 3" Smartflow, hose unit
- 10 640 5034 - 4" Smartflow, tank unit
- 10 640 0034 - 4" Smartflow, hose unit

Material
Hose and tank unit. AISI 316L Stainless Steel (EN 1.4404)

EU Compliance

Reg. (EC) No 1935/2004 In accordance with EU Commission Regulation no. 1935/2004, Food Contact Material (FCM).

Reg. (EC) No 2023/2006 The product is produced according to EU Commission Regulation no. 2023/2006 of 22 December 2006 on Good Manufacturing Practices for materials and articles intended to come into contact with food (GMP).

US FDA Compliance The stainless steel AISI316L is in compliance with the FDA and is considered a food grade material.
Seals are compliant with FDA CFR 21.177.2600.

Food contact The intended use of the Smartflow models mentioned in this DoC, are for the transport of liquid foodstuffs in the food and beverage industry (e.g., vegetable oil).

Usage temperature Minimum temperature: -20°C (-4°F)
Maximum temperature: 60°C (140°F)

Max working pressure 25 bar.

General Equipment should be cleaned and disinfected, as appropriate to its intended use, before use.

It is also important to clean and disinfect equipment as appropriate after use, using the appropriate decontamination chemicals, concentrations, times and temperatures.

Appropriate equipment decontamination will minimize the risk of microbial growth and cross contamination and will maximize the efficiency and durability of the equipment.

Materials

Hose and tank unit As stated above, the hose and tank unit connections are made of stainless steel AISI316L.


Spring Stainless steel AISI 316L.

Seals In food grade FKM in accordance with EU Commission Regulation no. 1935/2004, Food Contact Material (FCM) and FDA CFR 21.177.2600.

Grease/lubricants Vickerlube Food Grade 3HDC Grease 2. H1 and 3H registered.

Date 4th of May 2026

Made by


Joachim Schröter
Segment Manager – Food & Beverage Industry