

Company **Endress+Hauser Flowtec AG, Christoph Merian – Ring 4, 4153 Reinach BL1, Switzerland**
being the manufacturer, declares that the following products and spare parts

Product **Teqwave H**

Product	Teqwave H, D9HC**-		
Product contact part	Material group	Material	Applicable to order code options
Sensor tube, insertion probe	Metal	Stainless steel 1.4404/316L ¹⁾	All
Process connection	Metal	Stainless steel 1.4404/316L ¹⁾	Feature 070: Option: A5S, DAS, DBS, DCS, DDS, DQS, FAS, IAS, IBS, SAS, FBW, VAS, I2S, KBW
Seal	Elastomer	EPDM ²⁾	Feature 065: Option: F
Seal	Elastomer	FKM ²⁾	Feature 065: Option: G
Seal	Elastomer	VMQ (silicone) ³⁾	Feature 065: Option: H

Product	Teqwave H, Mounting and seal set, DK9H**-		
Product contact part	Material group	Material	Applicable to order code options
Process connection	Metal	Stainless steel 1.4404/316L ¹⁾	Feature 020: Option: AA, DA, DB, DC, DD, DE, FA, HB, IA, IB, SA
Seal	Elastomer	EPDM ²⁾	Feature 030: Option: F
Seal	Elastomer	FKM ²⁾	Feature 030: Option: G
Seal	Elastomer	VMQ (silicone) ³⁾	Feature 030: Option: H

are in conformity with the following European Regulations:

Regulations Regulation (EC) No. 1935/2004 on materials and articles intended to come into contact with food, article 3, 5, 15 and 17.

Regulation (EC) No. 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food.

Traceability of the product in accordance with Regulation (EC) No. 1935/2004 is assured by means of serial number on sensor.

¹⁾ according to "Metals and alloys used in food contact materials and articles", Council of Europe

²⁾ according to BfR recommendation XXI or FDA 21 CFR 177.2600

³⁾ according to BfR recommendation XV or FDA 21 CFR 177.2600

Conditions For use in accordance with product specification.

Specifications for intended use or limitations:

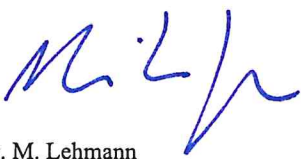
- The material is suitable for the use in applications with the following types of food:
All kinds of food (Aqueous, acidic, alcoholic, lacteal, fatty and oily food) ⁴⁾
 - Duration and temperature of treatment and storage for contact with food:
Repeated use, $T_M \leq 120\text{ °C}$, $\leq 1\text{ h}$
 - Relation of surface in contact with food and volume, the conformity of the material or articles is based upon:
For each component different. Consideration of whole product range.
- ⁴⁾ EPDM seal can be used in all kinds of aqueous, acidic and alcoholic foods as well as milk products with max. 8% milk fat.

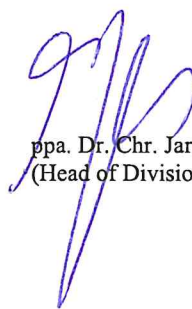
Non-intentionally added substances (NIAS): to the best of our knowledge, no NIAS are present in the product. Furthermore, our evaluation shows no production processes that add or yield not regulated substances or NIAS in a relevant and/or harmful amount. However, we cannot rule out the presence of NIAS in principle.

This is to emphasize that the customer is obliged to verify the suitability of the product for the intended application. The product has to be cleaned before use in accordance with the information provided in the technical documentation.

This declaration of conformity is only valid for the listed products in delivery status produced before August 31st, 2028.

Reinach, 01.08.2026
Endress+Hauser Flowtec AG


Dr. M. Lehmann
(Managing Director)


ppa. Dr. Chr. Jarms
(Head of Division QM)