

Data Rev: 29.04.2016

Rev.N.: 0

Mod: 4.1.2. UK

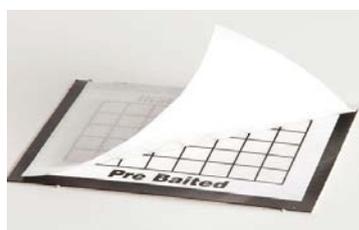
1. TRADE NAME: ERADI PAD

Eradi Pad is a banana flavoured monitoring device for the control of the following target crawling insects: *Blattella germanica*, *Blatta orientalis*, *Periplaneta americana* and *Supella longipalpa*.

Monitoring device for the IPM application complying with UNI EN 16636:2015 Regulation, that must be applied to control regularly the pests presence in a specific place for a defined time.

2. CODE: P-04074ER

3. PICTURE:



4. TECHNICAL SPECIFICATIONS:

Eradi Pad is a monitoring device (glue trap).

It is composed of:

- Plasticized cardboard (on the glue side); black grid and words;
- Banana flavoured hot melt glue;
- White, black-printed silicon release paper, indicating the instructions for its detachment.

Sizes:

- Length: 78 mm
- Width: 59 mm

Glue Quantity: 0,27 g

Glue Area: 40 x 65 mm

Colour: As in the picture

5. HOW TO USE:

Place Eradi Pad in the following places:

- Near cable trough and electric boards, dishwashers, sinks, ovens, sourdough rooms, platforms, engines, discharges, doors and perimeters, moist and hot environments, and everywhere the presence of crawling insects is suspected;



Technical Data Sheet

Data Rev:

29.04.2016

Rev.N.:

0

Mod:

4.1.2. UK

- In dark areas;
- On the floor or on the wall.

We suggest you to give a number to each trap and indicate its placement in the monitored area plan, in order to facilitate the check during the periodic monitoring.

Theoretical covered area: at a distance of 5 meters the one from the other, according to the assumed pest infestation.

Suggested monitoring period: all the year long, especially in the period between April and October, even though in a conditioned area insects are dynamic, despite their being subjected to seasons.

Suggested frequency of the controls: weekly. Change the trap after two months (at the latest) or before according to the pest infestation or the presence of dust and water in the environment.

The use of the trap in dusty places could reduce the product functionality over time.

Storage conditions: in a cool and dry room, temperature below 25°C and R.H. below 55%.
If well stored (intact packaging), the product shelf life is 3 years.

6. PACKAGING AND SPARE PARTS:

- Packs of 10 pcs;
- Skillets of 100 pcs – Sales Unit;
- Cartons of 80 skillets, 8.000 pcs.

7. DISPOSAL CONSIDERATIONS:

Waste disposal should be in accordance with existing Community, National and local regulations.