

## TECHNICAL DATA SHEET

### 1. TRADE NAME: **SILVERFISH TRAP**

Liquorice flavoured monitoring device for *Lepisma Saccharina* (Silverfish).

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. PRODUCT CODE: **P-04114DIN**

### 3. PICTURE:



### 4. TECHNICAL SPECIFICATIONS:

Silverfish Trap is a monitoring device (glue trap).

#### It is composed of:

- Cardboard (the closed trap has 4 entrances for insects), plasticized on the glue side;
- Liquorice flavoured glue;
- Attractant gel previously spread on the glue surface;
- White, black-printed silicon release paper, indicating the instructions for its detachment;
- Flow pack package.
- Cardboard display.

#### Trap size (not assembled trap):

- **Length:** 160 mm
- **Width:** 80 mm

#### (assembled trap):

- **Length:** 8 mm
- **Width:** 5,2 mm
- **Height:** 2,3 mm

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**Quantity of glue on the trap surface:** 2 g

**Glue Area:** 70 x 63 mm

**Colour:** As in the picture

### 5. HOW TO USE:

Place Silverfish Trap in the following places:

- Near cable trough and electric boards, dishwashers, sinks, ovens, engines, doors and perimeters, moist and hot environments, and everywhere the presence of crawling insects is suspected;
- Into kitchens, offices, hospitals;
- In dark areas;
- On the floor or on the wall.

**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 yearlong, 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 three months (at the latest) or before according to the pest infestation or the presence of dust, water and/or damp in the environment.

The use of the trap in damp and 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:

- 2 traps in flow pack per skillet;
- 12 skillets per display (24 pieces).

### 7. DISPOSAL CONSIDERATIONS:

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