



CONNECT AND PROTECT

Food & Beverage Sanitary Solutions


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HOFFMAN



HyShed

WaterShed

Concept Sloped Top

For years, Food & Beverage application maintenance personnel have been forced to take extra, time-consuming steps to protect critical electrical equipment during washdown cleaning procedures – or risk product safety and production delays due to water intrusion and bacteria-harboring catch points.

These extra manual steps, including caulking, bagging and weather stripping, fatten lean processes and burden personnel. The industry needs better equipment – and nVent HOFFMAN has delivered.

Rely on HOFFMAN for the most comprehensive sanitary enclosure portfolio to protect your critical electrical equipment during washdown cleaning procedures. These solutions are specially engineered, so you can quickly and more easily preserve the integrity of sanitary conditions and equipment in the simplest to the most challenging environments.



Hygienic equipment design principles

- Surface finish with roughness average of 0.8 µm or less
- Materials must be compatible with application
- Constructed with self-draining surfaces
- Installed so there is complete access during cleaning
- Withstand high-pressure and high-temperature cleaning maintenance



Hygienic design best practices

After the U.S. Food Safety Modernization Act (FSMA) passed in early 2011, the public, media and regulatory organizations placed increasing scrutiny squarely on the sanitary practices of Food & Beverage producers. The potential safety risks and costs of recalls, liability, fines and long-term damage to brands compelled companies to take additional steps to help safeguard consumer wellness, including intensifying washdown practices and using more concentrated chemical applications. In turn, these steps have driven strong demand for hygienic designs.

nVent HOFFMAN continues to deliver innovative, unique equipment protection solutions to meet the needs of rigorous sanitary conditions. HOFFMAN's sanitary solutions are designed to be easier to maintain and reduce the risk of foreign materials entering the food being processed. HOFFMAN's specially engineered enclosures for sanitary washdown cleaning procedures incorporate these hygienic design principles:

- Meet stringent industry standards – including UL Type 4X, IP66 and IP69 ratings – for preventing liquid ingress and resisting corrosion.
- Robustly capable of surviving high temperature, high pressure cleaning operations.
- Provide a door seal that can be easily maintained and replaced, if necessary.
- Reliably maintain functionality after repeated cleaning cycles.

HyShed: High-level protection

Engineered for ultimate protection, the state-of-the-art HyShed is the industry's highest-rated total sanitary washdown enclosure solution. HyShed helps protect equipment in clean-in-place and harsh sanitary washdown applications, and is ideally suited for on-machine controls and areas with large temperature swings.



The entire HyShed portfolio meets the industry's highest standards for high pressure, high temperature cleaning procedures, including IP69K (DIN), IP69 (IEC), NSF and Type 4X. In addition, HyShed is the first enclosure to have a 3-A System Component Qualification Certificate.

The HyShed portfolio includes 18 hinge cover models and five screw cover models, as well as a variety of new IP69K-rated accessories.

Promotes longer lifecycles for controls and drives

- Watertight seal and corrosion resistance improve safety of critical controls and drives

Wipes out catch points for bacteria to grow, and resists corrosion

- Sloped top (15° for hinge cover and 10° for screw cover)
- Replaceable blue FDA-grade silicone gasket
- Complete 304 stainless steel construction and hardware
- Streamlined hygienic design

Speeds and simplifies maintenance

- Eliminates extra manual steps before and after washdown
- FDA-grade silicone gasket is easy to replace, clean, maintain and install
- Latches and screws use standard tool



WaterShed: Medium-level protection

The WaterShed portfolio helps protect electrical equipment in sanitary washdown applications, and is ideally suited for food processing areas. WaterShed is specially designed to facilitate washdown runoff, and meets IP66, NSF and Type 4X standards for protection against mild washdown and chemical contact.

The WaterShed portfolio features 22 wall-mount, seven free-stand and 14 disconnect models, as well as a variety of recommended accessories.

Facilitates washdown runoff

- 20° sloped top
- Slanted body flange
- Sloped door edges

Easy-to-clean and aesthetic design

- Shielded, lift-off bullet-style hinges
- Foam-in-place gasket
- Pre-tapped mounting holes

Superior corrosion resistance

- 304 stainless steel construction
- Stainless steel quarter-turn latch and insert on wall-mount enclosures
- Stainless steel HOFFMAN PowerGlide handle on free-stand enclosures



Concept Sloped Top: Basic-level protection

The Concept Sloped Top portfolio helps protect equipment in minimal washdown applications, and is ideally suited for areas with no food contact. Concept Sloped Top meets IP66 and Type 4X standards for basic protection from water and chemicals.

The Concept portfolio features 17 sloped top models, and over 180 single door, window door and disconnect stainless steel models, as well as a variety of recommended accessories.

Prevents pooling of fluids and particulates

- 20° sloped top
- 90° body flange

Ease of maintenance

- Tool-less clip-style hinge pins
- Pre-tapped mounting holes

Aesthetically designed

- Foam-in-place gasket
- Flush stainless steel, quarter-turn insert on door

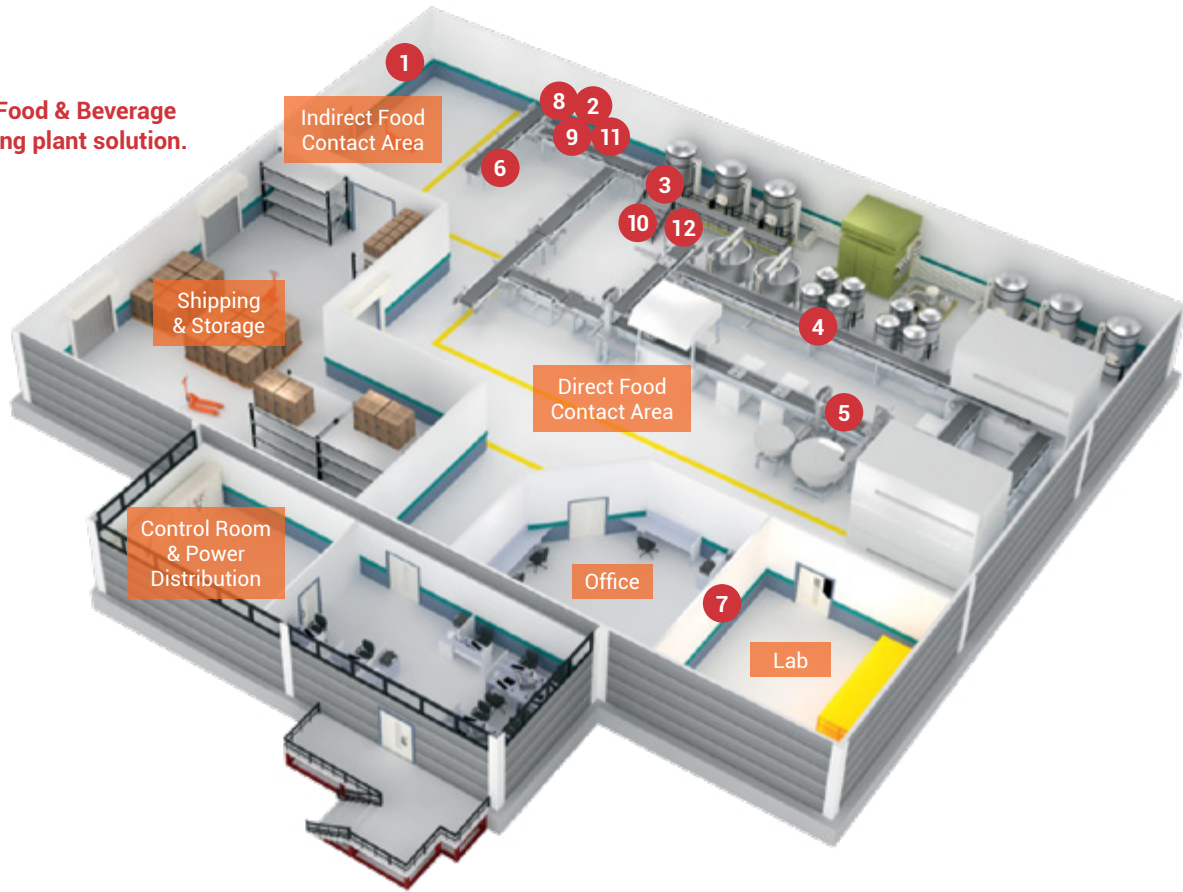





To learn more about nVent HOFFMAN's complete portfolio of sanitary washdown solutions, contact your HOFFMAN representative or distributor.



















You can also visit: hoffman.nvent.com

Protection for every level

Sample Food & Beverage processing plant solution.



ENCLOSURES		
<p>1 Concept Sloped Top</p> 	<p>2 WaterShed</p> 	<p>3 HyShed</p> 
<p>Ideally suited to protect equipment in minimal washdown applications. Available in sloped top, single door, window door and disconnect enclosure models.</p> <p>Certifications & Standards: UL 508A & cUL Type 4X, 4, 3R, 12, IP66</p> <p>Sloped top: 16"x12"x8" - 36"x36"x12" Single door: 12"x12"x6" - 60"x36"x24" Window door: 12"x12"x6" - 30"x24"x12" Disconnect: 20"x22"x8" - 60"x38"x16"</p>	<p>Ideally suited to protect equipment in sanitary washdown applications. Available in wall-mount, free-stand and disconnect enclosure models.</p> <p>Certifications & Standards: UL 508A & cUL Type 4X, 4, 12, IP66, NSF</p> <p>Wall-mount: 8"x6"x4" - 60"x36"x16" Free-Stand: 62"x51"x12" - 74"x75"x24" Disconnect: 24"x25"x8" - 74"x75"x24"</p>	<p>Ideally suited to protect equipment in clean-in-place and harsh sanitary washdown applications. Available in screw cover and hinge cover models.</p> <p>Certifications & Standards: UL 508A & cUL Type 4X, 4, 12, IP66 & IP69, IP69K, NSF, 3-A System Component Qualification Certificate</p> <p>Screw cover: 7"x4"x4" - 15"x12"x8" Hinge cover: 16"x16"x8" - 48"x36"x16"</p>

HMI/OI		WIRE & CABLE MANAGEMENT					
<p>4 Suspend Sanitary HMI System</p> 	<p>5 CleanTray</p> 	<p>6 4X Wireway</p> 	<p>7 4X Trough</p> 	<p>7 4X Pullbox</p> 			
<p>Suspension system designed to protect HMI devices in high-pressure, high-temperature washdown environments.</p> <p>Certifications and standards: UL 508A & cUL Type 4X, 4, 12, IP66, IP69K</p>	<p>A variety of sloped-top fittings with front, inside or outside cover options that protect rated cabling in applications that require frequent washdown.</p> <p>Certifications and standards: UL Type 1</p>	<p>Water-tight, protects wiring in applications that are regularly hosed down, very wet or highly corrosive. Full range of sections and fittings available in multiple sizes.</p> <p>Certifications and standards: UL 870 Type 4X, 4, 12</p>	<p>Protects equipment in corrosive or dirty indoor and outdoor environments.</p> <p>Certifications and standards: UL 870, 50E Type 4X, 4, 3R, 12, IP66</p> <p>Dimensions: 4"x4"x12" - 12"x12"x72"</p>	<p>Protects equipment in applications that require a junction box or pull box in corrosive environments.</p> <p>Certifications and standards: UL 50, 50E Type 4X, 4, 3R, 3, 12, IP66</p> <p>Dimensions: 6"x6"x4" - 48"x48"x12"</p>			
THERMAL MANAGEMENT							
<p>8 H2Omit Dehumidifier</p> 	<p>9 H2Omit Vent Drain</p> 	<p>10 ProAir</p> 	<p>11 Thermoelectric Cooler</p> 	<p>12 Vortex</p> 			
<p>Removes moisture from air within enclosure to protect components from condensation.</p> <p>Certifications and standards: UL 508A & cUL, CE</p>	<p>Allows water to drain from enclosure bottom to reduce harmful effects of temperature-induced vacuums that could pull water and moisture inside.</p> <p>Certifications and standards: UL 508A & cUL, CE, UL 508A & cUL Type 4X, 4, IP66</p>	<p>Air conditioner engineered to seal out high pressure hose water and withstand corrosive atmospheres. Indoor models include electro-mechanical thermostat and surge suppressor.</p> <p>Certifications and standards: UL & cUL Listed Type 12, 3R, 4; 4X optional, UR & cUR Recognized on select models, CE</p>	<p>Removes heat around critical components within an enclosure.</p> <p>Certifications and standards: UR & cUR Type 4x, 4, 3R, 12, IP65, CE</p>	<p>Keeps enclosures cool, clean and protected even in the harshest environments - ideal in space-restrictive areas where compressed air is readily available. Available in Type 12 and Type 4/4X models.</p> <p>Certifications and standards: UL 508A & cUL Type 4X, 4, IP54, IP66</p>			
ACCESSORIES							
<p>IP69K Stand-Off Kit</p> 	<p>Replacement Blue FDA-Grade Silicone Gasket</p> 	<p>Sanitary Stand-Off Kit</p> 	<p>Sanitary Leg Kit</p> 	<p>Replacement Silicone Strip Gasket</p> 	<p>Padlocking Latch Kit</p> 	<p>Padlocking Handle Kit</p> 	<p>Corrosion Inhibitors</p> 
<p>Stainless steel stand-offs with blue FDA-grade silicone sealing washers provide space between enclosure and mounting surface for better washdown accessibility. Available in 2" and 4" lengths. Meets IP69k.</p>	<p>Easily replaceable gasket helps resist bacteria growth and chemical absorption, while simplifying maintenance. Available for HyShed hinge cover and screw cover models.</p>	<p>Stainless steel stand-offs with sealing washers provide space between enclosure and mounting surface for better washdown accessibility. Available in 1", 2", 4" and 6" lengths.</p>	<p>Stainless steel leg stands provide space between enclosure and floor for washdown accessibility. Available in fixed or independently adjustable legs for uneven surfaces.</p>	<p>Field installable replacement for damaged or worn foam-in-place or strip gasket. Available in sizes to accommodate wall-mount and free-stand enclosures.</p>	<p>Type 304 stainless steel padlocking latch for WaterShed wall-mount enclosures to provide extra security. Easy installation using existing latch cutout.</p>	<p>Type 304 stainless steel padlocking handle for WaterShed wall-mount enclosures to provide extra security and ease of entry. Easy installation using existing latch cutout.</p>	<p>Helps vaporize and condense moisture from all surfaces in a sealed enclosure to protect critical components against corrosion. Available in emitter cups, tape, foam and spray application.</p>

To learn more about nVent HOFFMAN's complete portfolio of sanitary solutions, contact your HOFFMAN representative or distributor. You can also visit: hoffman.nvent.com

Rely on ultimate protection

For over 70 years, the top Food & Beverage brands have turned to nVent HOFFMAN for protecting vital processing controls and electrical systems.

Rely on nVent HOFFMAN's uniquely comprehensive sanitary solutions so you can protect critical equipment, promote longer lifecycles for controls and drives, and speed and simplify routine maintenance:

- Enclosure solutions that address the unique demands of sanitary environments
- State-of-the-art hygienic enclosure, sanitary HMI and condensation management solutions
- Hundreds of other equipment protection solutions

Learn more about nVent HOFFMAN sanitary solutions for Food & Beverage applications and other harsh environments.

Visit hoffman.nvent.com

Our powerful portfolio of brands:

CADDY ERICO HOFFMAN RAYCHEM SCHROFF TRACER



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