



Standard Electric Supply Co. and Rittal present

HOW TO SELECT THE RIGHT ENCLOSURES FOR FOOD & BEVERAGE APPLICATIONS

Knowing what type of enclosure to use in each area of the Food & Beverage plant can help you improve hygiene, food safety, reduce maintenance costs, and reduce operational costs.

- Learn about “Hygienic Zones” in a F&B plant and the various requirements for enclosures
- Learn how a Hygienic Design Enclosure can help in those problematic wash down areas.
- See what F&B industry standards you can include in your specifications for your F&B processing machines.

If your role involves designing, maintaining, or operating F&B processing equipment & facilities, or your responsible for food safety at your facility, this webinar is ideal for you.

Tuesday, October 27 at 9:00 AM CDT

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