

The industry's highest-rated sanitary washdown enclosures



Sanitary Washdown Enclosure Solutions

Food & Beverage processors face strict sanitary requirements and washdown cleaning routines. Traditional enclosures require time-consuming prepwork like bagging and caulking, which slow operations and risk contamination. Hy-Shed enclosures eliminate these extra steps with a streamlined hygienic design that ensures compliance, safety, and efficiency.

Concept Sloped Top

Basic-Level Protection



Ideally suited to protect equipment in minimal washdown applications.

WaterShed

Medium-Level Protection



Ideally suited to protect equipment in sanitary washdown applications.

HyShed

High-Level Protection



Ideally suited to protect equipment in harsh sanitary washdown applications.



SCHEDULE YOUR FREE THERMAL AUDIT SERVICE

Minimize downtime. Reduce maintenance costs.

Heat is one of the biggest threats to enclosure performance. Excessive temperatures can shorten equipment life, cause unplanned downtime, and increase maintenance costs. nVent Hoffman's FREE Thermal Audit helps you find and fix risks before they impact operations.

1. ENCLOSURE & COOLING UNIT INSPECTION
Analyze equipment & environment

2. THERMAL ANALYSIS
Identify problematic components

3. RECOMMENDATIONS
Report with solution recommendations

Contact us today for more info or to schedule your **FREE Thermal Audit.**

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Learn more at fromm.com

