

Food and Beverage



Make Your Food and Beverage Production Process – *Faster – Better – Safer.*

Like many industries, the food and beverage industry is rapidly changing. Whether you brew beer, make wine, bake cakes, or process dairy or meat, the challenges are often similar: labor, energy and raw material costs are rising, competition and regulations are tightening, mergers and acquisitions are rampant and markets are diversifying into a dizzying number of sub-segments and cross-segments with shorter and shorter product life cycles.

To keep pace with these trends, food and beverage processors must quickly recognize them and respond correctly. A key component of the latter is having the right production technology (e.g., machines, control systems, motors, drives, sensors) and the network infrastructure (e.g., data centers, servers, switches, enclosures) that connects them to each other, additional production facilities and related business operations across the enterprise.

But not just any technology and infrastructure will do. They must expertly integrate Industry 4.0 and efficient design principles to provide maximum flexibility, modularity, scalability and reliability. Rittal enclosure, climate control, power distribution and IT solutions incorporate these principles, providing food and beverage producers across every segment with the agility to quickly adapt to evolving market dynamics, capture growth opportunities, meet safety regulations and maximize profitability.



FrieslandCampina: Hygienic Design allows process-oriented automation

By Rittal Marketing | November 5, 2018

Downloads Technical aspects of enclosures In dairy enterprises, pneumatic valves ensure that networked systems consisting of pipes, heaters and stainless steel tanks work precisely. Up to now, pneumatic actuators have been controlled by valve islands installed for reasons of technical cleanliness, and which were kept in standardised stainless steel enclosures located at a safe distance [...]



Celler Land Geflügel: Hygienic protection of the control electronics

By Rittal Marketing | November 5, 2018

Downloads Technical aspects of enclosures Every day, more than 500,000 packages of fresh chicken leave the two slaughterhouses and cutting plants at Landgeflügel. The highest standards of hygiene have to be adhered to when preparing fresh poultry. Hygienic Design enclosures from Rittal offer protection for the sensitive control electronics during the daily cleaning and disinfection [...]



Karl Schnell: Robust enclosures for the meat processing industry

By Rittal Marketing | November 5, 2018

Downloads Technical aspects of enclosures Cleanliness is vital in the meat processing industry. However, the clearly defined cleaning and disinfection intervals make huge demands on the machinery. For plant constructor Karl Schnell, Rittal's stainless steel Hygienic Design enclosures are the first choice when it comes to food safety; they can be cleaned until free of [...]



OSI Food Solutions: Hygiene for the burger industry

By Rittal Marketing | November 5, 2018

Downloads Technical aspects of enclosures Pure hygiene – that is the claim made by OSI Food Solutions Germany, and it is backed up with the very latest technology. The OSI plant in Günzburg uses the world's most advanced hamburger production line to manufacture 5.5 million patties a day, primarily for the huge network of McDonald's [...]



Westfalenland Fleischwaren: Process scales optimised for hygiene

By Rittal Marketing | November 5, 2018

Downloads Technical aspects of enclosures Optimum hygiene is vital when it comes to portioning and filling systems for highly sensitive foodstuffs. While developing its "CWP Neptune" wet area checkweigher (process scales), manufacturer Bizerba closely based its design on Rittal's modular "Hygienic Design" (HD) range. Systematically proven components were taken over from the Rittal HD range [...]



Bürger: Reliable protection of the electronic control functions during wet cleaning

By Rittal Marketing | November 5, 2018

Downloads Technical aspects of enclosures "Maultaschen" (ravioli-like filled pasta cases) are a Swabian speciality and every day, nearly 1.5 million of them leave Bürger, a local, family-run business. Bürger attaches great importance to the latest production and process technology, and to uppermost hygienic standards. To protect the electronic control functions installed in the middle of [...]