Connection technology for the food industry

The food industry relies on modern processing, portioning and packaging equipment. The controls (and therefore the associated Ethernet cable) hardly differ from those used in the machinery construction sector. However, all components that come into contact with food or are mounted at preparation sites are subject to special hygiene and cleaning regulations.

Thus, it is necessary to use compatible materials and also avoid any increased adhesion of dirt or bacteria.

HARTING uses only materials that comply with FDA 21 in our Han® F+B product series.

All facility and cabling components must also be rigorously and continuously cleaned. This results in additional, tougher demands on the cabling components compared to general industry requirements.

These include a higher degree of IPx protection and higher temperature requirements – so that long-term exposure to high-pressure steam cleaners causes

no malfunction or damage. Therefore, HARTING products in the Han® F+B series are designed with IP69K protection for a wide temperature range.

The Han® F+B series follows the "Easy to Clean" design in accordance with ISO 14 159 and DIN EN 1672-2. It is also certified according to the Ecolab Directive.

Currently, the Han® F+B portfolio for Ethernet cabling includes:

• RJ45 connectors for Fast Ethernet in Category 5

• RJ45 connectors for Gigabit Ethernet in Category 6$_A$

• Matching protective housings with Han® 3 A design (according to IEC 61 076-3-106, variant 5)

• Connector housings based on M25 with the corresponding cable glands

• Accessories

Connectors for food and beverage

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