

# Food & Beverage Experts

## Experience

Sheridan Electric has a rich history of delivering small to large projects and servicing customers in the F&B industry including Industrial Baking, Poultry and Meats, Pet Food, Flour and Feed Milling, Dairy and Cultures, Bottling, Brewing, Soup and Broth, and more.

## Installation Methods

Each F&B sector has its own unique requirements and food safety concerns that must be closely followed. Industrial Baking requires dust tight installation methods with rigid conduit and food safety considerations such as 'L channel strut', food grade cable ties, and stainless steel supports. In Flour Milling, wheat receiving areas can have explosive dust hazards requiring specific installation methods such as intrinsically safe barriers. Poultry and Dairy can require IP69 'wash down rated' materials, stainless steel conduit, hygienic standards for cable spacing and exposed parts, and air-tight seals on IMP penetrations.

## Off Hours Work

We are experienced and staffed for when work must be done on weekends or after hours to accommodate production downtime schedules or accelerated timelines. Our teams are familiar with extremely tight deadlines and restoring production quickly.

## Services we provide to the F&B industry can include:

Green Field or Brown Field Plant Installations	Process Control Design and Programming	24/7 Emergency Troubleshooting
Plant Moves and Line Relocations	Plant SCADA (Wonderware & Ignition)	CSA Approval of Machinery
Electrical Engineering and Design	Obsolete Control System Upgrades (PLC, HMI, Drives and more)	Design and Build CSA/UL Control Panels
Shift Support and Maintenance Coverage	New Equipment Automation and Integration work	Machine Safety Compliance Upgrades (PHSR)
Control Wiring	Preventative Maintenance	Technical Services