



Cable protection solutions  
High-quality conduits and fittings for the  
food and beverage industry

**PMA**

We protect the cables you use during food processing against mechanical and other environmental factors, in a manufacturing sector which has strict requirements for hygiene and cleanliness.

#### New cable protection solutions for the food industry

The requirements for production equipment used in the food industry are particularly stringent. Our new, easy-to-clean JFBD conduit has been specially developed to meet these requirements. Manufactured using an innovative overextrusion technology, it is the solution you have been looking for. Our conduit lets you run cable looms, bundled and protected, through a tube, minimizing both the risk of fouling and the time and cost involved in cleaning which is usually incurred if cables are openly exposed or run in basket trays.

This new innovative manufacturing technology includes a second production stage which overextrudes a smooth, extremely easy-to-clean coating onto the conduit. The coating meets the FDA's CFR 21 / EU 10/2011 standards (up to 65°C). This innovative combination, consisting of the easy-to-clean surface and the well-proven, highly-flexible, mechanically durable conduit, satisfies the food industry's high requirements in the most effective way.

#### Impressive test results

The JFBD conduit offers assured protection not only for cables in the food processing sector but wherever there are stricter requirements for cleanability. The food industry sometimes employs aggressive cleaning agents; conduits must therefore be highly resistant to them. The JFBD's high resistance to cleaning agents has been confirmed by the award of an ECOLAB certificate. In addition, the JFBD conduit's easy cleanability has been demonstrated with good results by the internal riboflavin test (a fluorescence test which uses UV light to show evidence of contamination).

Combining the JFBD conduit with the Pflitsch blueglobe CLEAN® Plus cable gland offers end-to-end cable protection solutions for the food production sector. From connection to connection, food residues are denied the cavities, gaps and exposed threads where they might otherwise be deposited and can be easily removed by usual cleaning methods before they settle.



From the raw product to the packed foodstuff: PMA cable protection solutions help the food industry to produce cleanly, efficiently and sustainably.

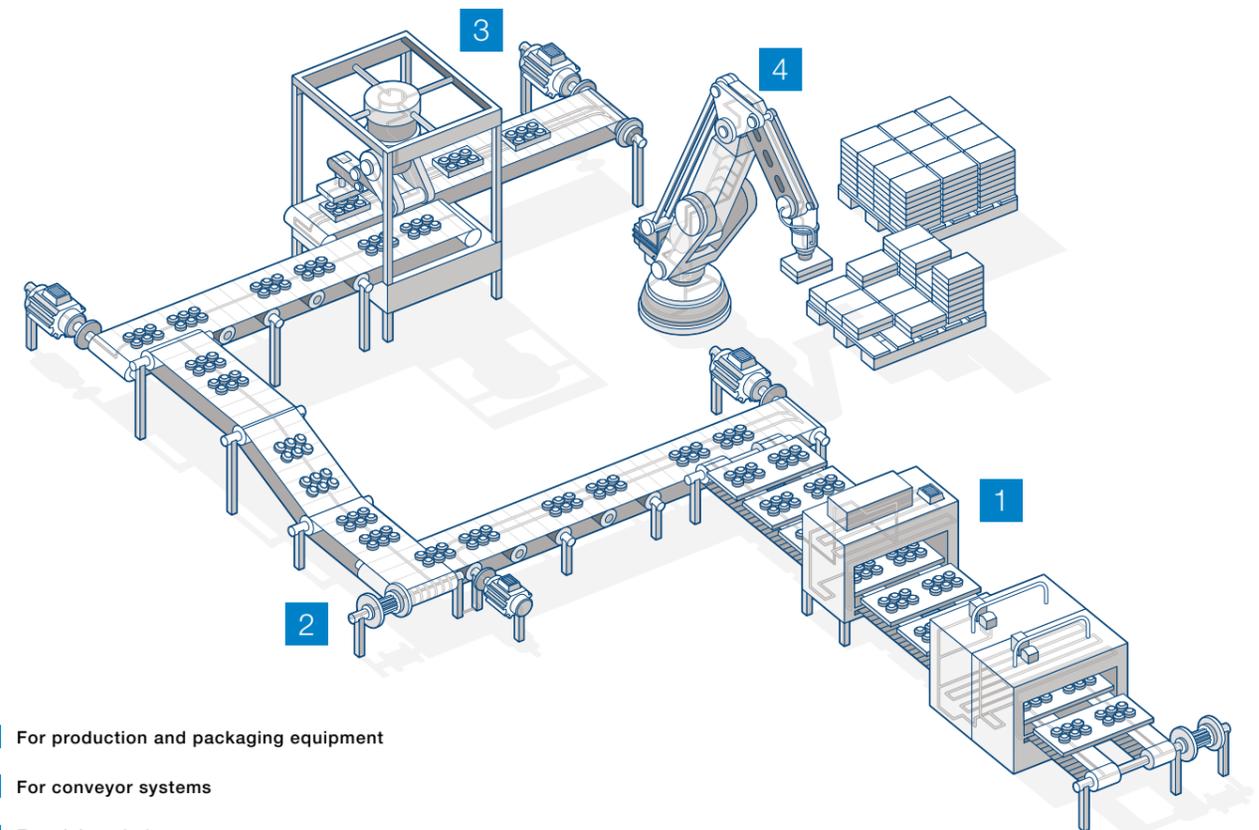


Nominal width	PMA F&B Conduit	Pflitsch F&B Fitting
NW12	JFBDT-12C01	BG225VACP
NW17	JFB DG-17C01	BG232VACP
NW23	JFB DG-23C01	BG240VACP

PMA's JFBD conduit is available by itself or combined with Pflitsch blueglobe CLEAN® Plus cable glands in nominal widths of 12, 17 and 23.

Your key benefits:

- High resistance to cleaning agents and chemicals
- Time savings, thanks to easy cleaning
- Corrosion-resistant, excellent mechanical properties
- Outstanding flexibility combined with tight bending radii
- Efficient, space-saving assembly



- 1 For production and packaging equipment
- 2 For conveyor systems
- 3 For pick and place systems
- 4 On robotic systems for dynamic applications

# Contact us

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