# Flawless Hygiene and a Compact Design – Powerful and Saves You Money.

# AKM<sup>™</sup> Food Grade Version for the Food and Drink Industry

Kollmorgen is proud to announce the new Washdown and Washdown Food series to its industry-leading family of AKM servomotors. These motors are based on AKM electromagnetics and are available on frame sizes two through six. Among other things this new range of AKM motors provides a highly effective protective 2-K coating and IP67 rated seal configuration and stainless steel hardware on all precision interfaces.

Applications that benefit from this innovation are those subject to strict hygiene regulations aimed at avoiding germ formation and corrosion, and those where periodic cleaning is imperative. However, by designing these special AKM motors to be not only hygienic but cost effective, they can also benefit a wider target market, e.g. is packaging industry.

# **Benefits**

#### · Higher purification rating

- No additional cover or special protection required for the motor casing
- Use of expensive high-grade steel required only on the shaft, screws and plug connections
- Increased motor life

**Specifications** 

Performance

 Solution provides for a large number of applications not requiring stainless steel motor casings.

Equivalent to standard AKM frame sizes 2 to 6, e.g.

and connection technology is available from the

Kollmorgen catalog or the MOTIONEERING®

Application Engine, online.

protection against corrosion.

where germs could form.

**Usage Criteria** 

Surfaces

static torques from 1 Nm to 25. Complete information

on overall lengths, winding variants, feedback systems

Resistant to chemicals, particularly cleaning products,

The convenient design of the AKM with rounded and

flat surfaces prevents dirt from getting into areas

with PH values of between >2 and < 12 as well as

**Casing Coating** 

The coating material used for the AKM Washdown is available in a stainless steel design and is thus resistant to alkaline solutions and acids. The coating material used for the AKM Washdown Food complies with the requirements of the FDA as well as being resistant to alkaline solutions and acids.

AKM WASHDOWN FOOD

### Bearing

In accordance with FDA regulations, AKM Washdown Food version uses only lubricants that are suitable for food stuff.

#### Seal

The two Washdown designs comply with the IP 67 degree of protection. The well-established AKM PTFE shaft seal is used. In the case of the AKM Washdown Food Version, the rotary seal shaft meets the requirements of the FDA.

Shaft

Stainless steel

# **Supply and Feedback Connections**

AKM WASHDOWN

Both standard European size 1.0 with special stainless steel finish and straight connectors are available.

## Cables

Cables are available with special stainless steel mating plugs as required.

**Environment Temperature** 0 to 60 °C

Refrigeration

Standard refrigeration

International Standards UL, CE, FDA, RoHs and USDA

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Specifications are subject to change without notice. It is the responsibility of the product user to determine the suitability of this product for a specific application.

# **KOLLMORGEN**

Because Motion Matters™