

Improve Your OEE and Reduce Your Risk of a Recall



Daily Washdowns? No problem.

In tough washdown environments, finding a supplier who can deliver easily cleaned and sanitized, highly reliable solutions is critical to keep your equipment productive and protect your brand. Kollmorgen's AKMH servo motor is built to withstand the most rigorous of washdown regimens. The combination of the AKMH's IP69K construction and use of the most rugged and corrosive resistant materials, including 316L stainless steel, make for a servo motor that will last the life of your machine. Designed to meet EHEDG, 3A, NSF, USDA and BISSC guidelines, the AKMH makes for quick cleaning with no need for covers. Reducing the time to clean your machine and increasing reliability under severe washdown results in increased OEE and profits.

Nine Reasons You Should Evaluate this New Hygienic Servomotor Design

- 1 FDA-approved, food-grade bearing lube, O-Rings and shaft seal
- 2 IP69K certified. No protective covers needed for washdown of motor and cable
- 3 FDA-approved, food-grade tubing option for applications where the cable is in the food zone
- 4 Single cable for increased reliability, faster cleaning, and fewer places to harbor pathogens
- 5 Hygienic marking method eliminates the harboring of pathogens
- 6 Passive venting through combined power and feedback cable
- 7 Sloped rear cover to eliminate puddling, even in vertical mounting
- 8 No external hardware (bolts, washers, or screws) to trap soil or pathogens or fall into food
- 9 Two-year warranty against water ingress



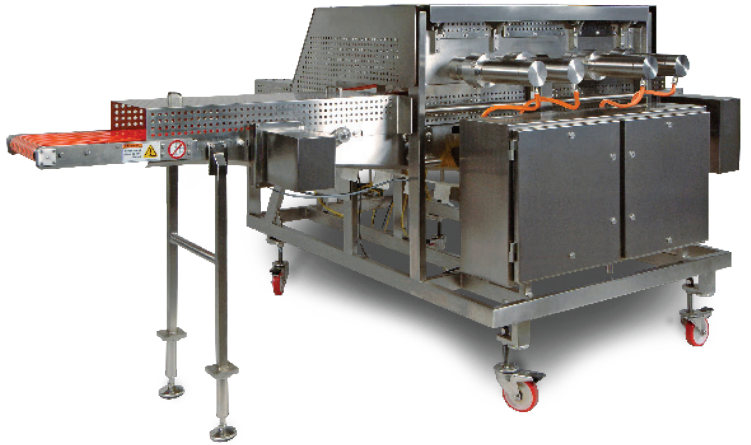
Food Safety Modernization Act

With new legislation around safety being written every day, it is important to choose the right suppliers. Kollmorgen has spent countless hours researching agency documents in order to design the most hygienic servo motor ever made. Designed to meet the stringent guidelines defined by EHEDG, 3A, USDA, BISSC and NSF, the AKMH motor will help you meet the harshest hygienic requirements and minimize the risk of a food recall.

Designed for Reliability and Food Safety

By adding AKMH to your machine design you are able to open up the machine during washdown cycles, eliminating places for pathogens to hide and reducing the time to clean. The unenclosed AKMH motor takes only 3 minutes to clean versus an enclosed motor that could take up to 20 minutes. It is also easy to swab the entire machine to verify cleanliness.

AKMH uses an innovative method to passively vent the motor through it's combined power and feedback cable. Water ingress is prevented by equalizing the pressure within the motor. In addition, the motor and cable are made of durable materials that can withstand the caustic chemicals and the high-pressure, high-temperature water spray that is used in the most rigorous of washdown regimens. The end result is that you and your contract cleaners don't need to use covers or alternate cleaning methods to prevent failures of the AKMH servomotors. No more shocking Mondays!



Specify only Kollmorgen AKMH systems to ensure:

- Increased OEE through superior wash-down design reliability
- Reduced cost of ownership due to reduced cleaning time and increased durability
- Enhanced value of your machine by lowering the risk of a recall, due to the superior hygienic design

Learn more at kollmorgen.com/AKMH