

# Stainless Steel Speed Reducers

For the Poultry, Meat & Seafood Industry



## Designed to withstand the most caustic washdowns

Anyone who thinks poultry, meat and seafood processing is just another washdown application has never been in a chicken plant! That's why poultry and meat processors around the country choose Boston Gear's wide range of entirely stainless steel speed reducers.

Robust enough to take caustic washdowns, strong enough to go 24/7, and priced so they won't break the bank. And like other leading Boston Gear products, they are in stock and backed by Boston Gear.

*Available for same day shipment through Boston Gear's Reducer Express Program*

**REDUCER  
EXPRESS**

**SAME DAY**

**GUARANTEED**

**SHIPMENT**



## Stainless Steel Worm Gear Speed Reducers

For the Poultry, Meat & Seafood Industry

Boston Gear has been a leading innovator in worm gear technology for decades. This proven worm gear technology has been imitated by competitors for years, but never equalled. With the introduction of the New Stainless Steel 700 Series speed reducers, Boston Gear continues to improve product performance to meet the more stringent demands of the food processing industry.

Sure, a stainless steel gearbox costs more than painted gearboxes, but putting your money where it counts, in a corrosion-resistant gearbox, makes the most sense in the long run.

### Product Features

- 316 stainless steel housings, bearing carriers and flanges to withstand hostile washdown environments
- 303 stainless steel output shaft
- Rounded housing eliminates virtually all flat surfaces and prevents foreign matter accumulation or standing fluid
- Elimination of all exposed hardware promotes smooth surfaces to optimize washdown effectiveness - plastic covers for all counterbored holes - including motor flange and base
- Laser marked nameplate with smooth uninterrupted surface
- Double lip, shaft seals for superior performance and leak resistance
- Lubed for life with H1 rated foodgrade lubricant KluberSYNTH UH1 6-460
- Flange design incorporates jack bolt holes to facilitate easy motor-reducer separation
- Optional 2 piece mounting base allows unit to be cleaned without trapping foreign matter under the reducer
- Able to withstand aggressive food processing environments such as meat, poultry, seafood, fruit and vegetable processing, and dairy

### Product Line Specifications

- Center Distances: 1.75", 2.06", 2.62", and 3.2"
- Reducer Ratios: 5, 10, 15, 20, 25, 30, 40, 50 and 60:1
- Available in both solid and hollow output shafts
- Standard worm shaft for NEMA 56C, 142TC, 180C, and 120C Motors
- All critical dimensions are the same as standard 700 series

*For additional product information, refer to catalog P-1998-BG*