



Photo courtesy of Omni Metalcraft Corp.

Product

Bost-Kleen 700 Series Speed Reducer

Application

Frozen Vegetable Incline Conveyor

Highlights

- Corrosion-resistant, durable white Epoxy finish for contamination-safe operation
- Unique water-based Epoxy is washable and scrubable at high pressures with caustic cleaning solutions
- Proven 700 Series worm gear reliability
- Posivent® pressure compensation system
- Double lipped shaft seals

A frozen vegetable processor needed to upgrade an existing sanitary conveyor operation within an existing footprint. A sanitary washdown conveyor was needed to move frozen peas, corn and carrots up a 40° incline and dump into 52" tall tote containers.

A stainless steel sanitary incline plastic belt conveyor, incorporating a Boston Gear Bost-Kleen 700 Series speed reducer, was designed by Omni Metalcraft Corp. to meet the customer's sanitary criteria and fit within the existing powertrain footprint. The plastic belt was equipped with cleats to convey the loose frozen vegetables up the steep incline. The conveyor also maintained industry accepted sanitary designs for direct food contact and frequent washdown.

The Bost-Kleen 700 Series reducer utilizes a corrosion-resistant, durable white Epoxy finish for contamination-safe operation in tough food processing washdown environments. The unique water-based epoxy is washable and scrubable, even at high pressures and with caustic cleaning solutions.

The Boston Gear reducer, with proven 700 Series worm gear reliability, features a 40:1 reduction ratio, cast iron housing, hollow shaft, motor flange, Posivent® pressure compensation system and double-lipped oil seals. Units are "Lubricated for Life" at the factory with H1-rated food grade Klubersynth UH1 6-460 lubricant.

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