



Boston Gear Gen 2 SS700 Series

STAINLESS STEEL WORM GEARBOXES



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WHY CHOOSE BOSTON GEAR™ **GEN2 SS700 GEARBOX?**

The new generation of Boston Gear's SS700 series stainless steel worm gearboxes package the form-fit-function of the original stainless steel speed reducers, with new upgrades and improvements.



- >> Improved Domed Crown™ Curved Design offers ease of cleaning in the Food & Beverage industry
- >> Larger Output Shaft Bore Sizes for Smaller Speed Reducer Selection
- >> IP69K Rated Stainless Steel Enclosures for Gear Drive
- Field-Installable Shaft Covers for Speed Reducer
- >> Lowest Operating Temperatures Available
- **Backwards Compatible** with original SS700 Stainless Steel Reducers

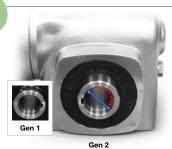
8 REASONS TO UPGRADE



Domed Crown™ Curved Design

Reduces fluid pooling and improves chemical runoff, lowering the risk of pathogen formation and ensuring food processing operation remains safe and compliant.





Larger Output Shaft Bore

Allow for the selection of a smaller reducer, especially in low-torque or low-duty applications, if the shaft size is dictating the selection, providing the opportunity to downsize product selection (weight, envelope size, cost) and standardize conveyors throughout the facility.



IP69K Rated Stainless Steel Enclosures

Compliant with IEC 60529 and can withstand washdown nozzle pressure of up to 1450psi as close as 4 inches, making the SS700 Gen 2 Series highly resistant to water ingress during high-pressure washdown.



Field-Installed Shaft Covers

Protect against potential food traps and rotating elements that pose hazards to operator safety. Compliant with both FSMA and OSHA regulations, installing these covers ensures your product meets the highest safety standards.



Lowest Operating Temperatures

Greater ability to maintain required temperature ranges within processing

- Reduced risk of operator injury due to incidental skin contact
- · Lower risk of oil leaks due to minimized internal pressure build-up



High Operating Efficiencies

Rigorous testing against competitive models proves that our speed reducer uses less electricity to operate food processing equipment, which generates cost savings over time.



NSF Certification

Demands a hygienic design to meet the most stringent food-safety requirements. Boston Gear speed reducers with NSF laser marking invoke customer confidence to meet or surpass USDA or any other food regulatory guidelines.



Tapered Bushing Option

Eliminates the need for an output keyway by using a clamping force to transmit torque resulting in:

- Elimination of keyway food traps, removing opportunity for pathogen formation
- Mitigation of customer shaft damage costs from galling damage that can occur over time
- Removal of sharp edge safety hazards
- Easy to install and remove with one bolt
- Design accommodates easily turned shaft diameters



You have challenges.

We have solutions.

When you partner with Regal Rexnord, you get with a **trusted global company** with **local resources**, **reputable brands**, and a **proven history** of delivering cost-efficient solutions.



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