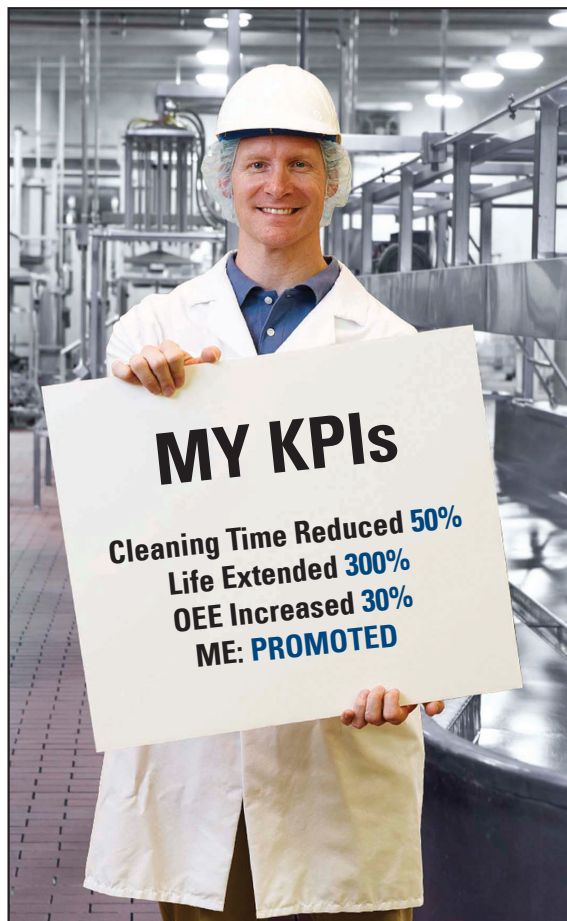


Kollmorgen's New AKMH™ Hygienic Stainless Steel Washdown Motors

Daily Washdowns? No problem.

In tough hygienic 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. How do you know when you've found a great solution? When it's cleanable fast and built to last.

The new AKMH from Kollmorgen is built to withstand the most rigorous of washdown regimens. The combination of the AKMH's IP69K construction and our use of the most rugged and corrosion resistant materials, including 316L stainless steel, make for a servo motor that will last the life of your machine. The AKMH makes for quick cleaning as well. Designed to withstand the toughest of cleaning regimens without the need for covers or guards, the AKMH will maximize your uptime and profits. With 19 sizes available in multiple standard configurations, the AKMH family will open the door for more opportunities to replace expensive air or dirty hydraulic axes with clean and high performing servo motor solution.



The Hygienic Design of AKMH Adds Value and Reduces Your Customer's Risk of Recall

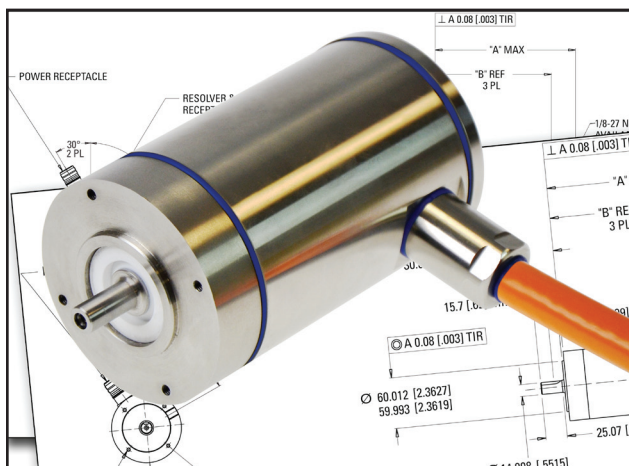
- Passive Venting Through Combined Power and Feedback Cable
- All exposed surfaces are 316L Stainless Steel, superior to 303/304 for hygiene & corrosion resistance
- Round design with no Nooks and Crannies
- Sloped rear cover to eliminate puddling, even in vertical mounting
- No external hardware (no bolts, washers, or screws) to trap soil or pathogens or fall into food
- Face mount available for the most hygienic of machine designs
- Smooth surface meeting EHEDG & 3A criteria, promotes rapid cleaning and no harboring of pathogens
- FDA approved, food-grade bearing lube O-Rings & shaft seal
- IP69K certified. No protective covers needed for washdown of motor and cable
- FDA approved, food-grade tubing option for applications where the cable is in the food zone
- Single cable for increased reliability, faster cleaning, and fewer places to harbor pathogens
- Hygienic marking method eliminates harboring of pathogens
- Hygienic, IP69K shaft seal, special shaft treatment for long life

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 digging through agency documents in order to design the most Hygienic servo motor ever made. Designed to meet the stringent guidelines defined by EHEDG, USDA, 3A, and NSF, the AKMH will be the last component on your machine that you will have to worry about.

KOLLMORGEN

Because Motion Matters™



	Rated Power Range (kW)	Continuous Torque Range (Nm)	Peak Torque Range (Nm)	Max Speed (rpm)	Motor Diameter (mm)
AKMH2	0.2–0.7	.3–1.1	1.6–5.5	8000	74
AKMH3	0.5–0.9	1.0–2.4	4.4–11.9	8000	85
AKMH4	0.6–1.6	1.9–5.8	6.8–23.5	6000	114
AKMH5	0.8–1.5	3.4–10.6	15–55	5500	132
AKMH6	2.0–5.7	11.1–22.2	40–92	5500	186

Summary of 19 available AKMH sizes. See the AKMH Selection Guide for more details.

Industry leading configurability designed for the optimal fit for your machine

- 19 frame/stack length combinations
- Windings designed to optimize the machine performance
- Cables designed for direct connection to the AKD drive family
- Face and flange mounts available in both IEC and NEMA standards
- Rated speeds to 8000 rpm
- Continuous torques to 22 Nm
- Peak Torques to 92 Nm
- Cables designed to meet NFPA 79 without the need for additional thermal overload protection
- Configurable cable lengths to 15 meters; no intermediate junction boxes needed
- All digital feedback with digital nameplate for auto-setup
- Brake option
- Linear thermal sensor integrates directly into the monitoring system of the AKD
- UL/CE/ /RoHS/ IP69K certifications
- EHEDG/NSF/BISSC /USDA certifications pending

