



## Bauer Aseptic-Drives



An “aseptic motor” is an asynchronous motor whose basic design dispenses with a fan and cooling ribs. The result is a motor with a completely smooth outer casing which is sealed by a matching non-drive end shield.

The main characteristics of this motor are:

- easy-to-clean design allowing cleaning agents to drain off completely
- pockets of dirt avoided
- re-infection avoided around the motor because the fan-free design means no air turbulence occurs
- high degree of protection (IP 65) fitted as standard, with CORO2 acid and alkali resistant paint
- motor windings equipped as standard with thermistors and class F insulation

The “aseptic motor” will be fitted as standard with a stainless steel circular plug, rather than with a standard terminal box. This connector will contain both the motor and the thermistor contacts. The plug’s smooth surface also conforms to the motor’s overall hygienic design.

## For the Food & Beverage Industry

The brake and encoder also have their own separate circular plugs and can be fastened as normal to the non-drive-end shield.

The BAUER Aseptic-Drives will be available in the following motor sizes:

DU09LA4	=	0.37 kW
DU09XA4	=	0.55 kW
DU09XA4	=	0.75 kW
DU09XA4	=	1.1 kW

The „aseptic motor“ can be easily fitted onto any gear in the BG, BF, BK or BS series, thereby catering for the majority of design requirements.

Hollow or Solid shafts are available as optional extras, as are IP 66 protection and CORO 3 paint.

## Application criteria

Special requirements regarding hygiene and cleaning are necessary in the production areas of the food and beverage industry. This is due to the sensitivity of the products and their perishable nature.

For this reason, most equipment and production machines are made of stainless steel, permitting thorough cleaning once production has ended. Stainless steel also allows the use of acid or alkali-based cleaning agents which, in combination with disinfectants, ensure that all relevant germs and bacteria are destroyed.

In the case of gear motors, which are generally mounted directly onto the machines, it has not been possible to fulfil these requirements in the past. The reasons for this are the design of the housing structures, the ribs of the motors and the fans used for cooling.

The new Bauer 2000 series of gear motors succeeds in meeting these requirements, at least with regard to the gearbox housing, as their basic structure is already as smooth and bevelled as possible. This makes cleaning easy and allows liquid residues to drain off completely.

Conventional motors fitted with cooling ribs can only be partially cleaned, if at all. On many production lines it is common today to see cooling ribs which are completely clogged with belt lubricants or product residues, especially in parts which offer no direct access. The same problem - but probably worse - can often be observed beneath the fan cowl, as there is generally no possibility of cleaning there without removing the cowl completely.

The new "aseptic motor" provides a smooth surface which can be cleaned simply and effectively without allowing any pockets of dirt to accumulate. It is also difficult for deposits to stick. The absence of a fan means above all that an inaccessible source of dirt, which like the dirt in the cooling ribs led to re-infections of the production machinery, has now been removed.

A secondary effect is that ambient and room-air infections are prevented, because any germs which form under the cowl over the weekend, for example, are not swirled around when the machinery is restarted.

To summarise, the „aseptic motor“ in combination with our new series of gears constitutes a highly effective solution for the food and beverages industry. The high IP 65 degree of protection fitted as standard, together with the acid and alkali-resistant paint, makes Danfoss Bauer Aseptic Gear Motors undoubtedly a superior technical solution for the Food & Beverage Industry.

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