

# What is IP69K?

The IP69K rating provides protection against the ingress of dust and high temperature, high pressure water; thereby, making products with this certification ideal for use in conditions where equipment must be cleaned and sanitized.

In industries such as food processing, where hygienic design and sanitizing are paramount, equipment must be able to withstand rigorous high pressure, high temperature washdown procedures.

## The KML IP69K Test Stand Parameters

- ✓ 1,500 psi nozzle pressure
- ✓ Four application wands at IP69K specified angular locations
- ✓ Product located 10-15cm from the tip of the nozzle
- ✓ 360° product table rotation @ 5 RPM during exposure
- ✓ 30 seconds exposure at each nozzle location constitutes a complete test cycle
- ✓ Product to be fitted with closed front cap and rear seal with shaft installed for a complete test cycle
- ✓ Product to be fitted with an open front cap and rear seal with shaft installed for a complete test cycle



This is the answer both OEMs and Consumer Goods Companies (CPGs) need in this fast-paced, post Food Safety and Modernization Act (FSMA) environment that requires forward-looking solutions. The KML Poly-Guard Sealing System encapsulates the bearing protecting it from the high velocity chemical washdown solutions. This helps prevent corrosion of the critical bearing surfaces and also reduces the chemical damage and embrittlement to critical sealing surfaces.