



Process Solutions



KML Stand-Out™ Bearing Housings



They are outstanding!

KML Stand-Out™ Bearing Housings

Their cleanability is unmatched by previous mounted bearing designs.



KML Stand-Out Style Bearing Housings provide the next level of sanitary performance in High Moisture Application Bearing Systems. This exciting next generation design provides the following Features and Benefits:

- Cavities and bacteria harborage sites are eliminated.
- Seams are reduced to self-draining cylindrical posts.
- Full ½” cleaning corridor adjacent to the bearing mounting area.
- The bearing operating area is moved further away from the critical food contact product area.
- Fabrication and welding operations of previously used clearance spacers is eliminated saving time and money.
- Caps and rear seals are available for the correct shaft size eliminating unwanted cavities in the bearing housing.
- Bearing housings, caps and rear seals are self-draining.



Evolving FSMA Corrosion Resistant Conveyor Product Designs

- Surface finishes are smoother and shinier for ease of cleaning
- Ra125 or better is the accepted standard for surface finish
- Cavities and bacteria harborage sites are eliminated
- Welded stand-off posts are used to eliminate seams and allow Cleaning-in-Place (CIP) while moving the bearing away from the product area
- Welds are ground smooth to eliminate cracks and crevices
- FSMA standards prohibit water ingress of critical Power Transmission and Motion Control Equipment
- Clean-in-Place is the new standard wherever feasible

In today's world of Hazard Analysis and Risk-Based Preventive Control Points (HARCP) documentation made mandatory by the Food Safety & Modernization Act, any reduction in bacterial harborage sites is a plus. The New **KML** Stand-Out Corrosion Resistant Bearing Housing allows Clean-in-Place (CIP) operation with virtual elimination of edge crevices at the bearing mount bulkhead.

General Principles of Hygienic Design and Construction

Improved hygienic design enhances cleanability, decreasing the risk of biological, physical and chemical contamination.

Equipment that is designed and constructed to meet hygienic principles is easier to maintain and reduces the risks of physical hazards (e.g. metal fragments from food equipment) in food processing.



Our boss said... “Shoot the RAPIDS!”

Our *Rapid Advanced Product Internal Development System (RAPIDS)* allowed us to marry the revolutionary **KML Stand-Out Housing** design with the ground breaking **Poly-Guard IP69 Seal System** to produce a benchmark product that meets the needs of Food Equipment Hygienic Design and Clean-in-Place (CIP) criteria.

The result – **KML Stand-Out Bearing Housings!**



Offering 40+ years of bearing development and fabrication expertise, **KML Bearing USA** is able to provide the best possible combination of Washdown Rated Corrosion Resistant Bearing Products. With substantial inventory-availability coupled with reliable supply chain logistics, all **KML Food Service Application Products** offer Tier One Features and Benefits at competitive prices. Not only do these **KML Next Generation Features** extend the service life of sanitary equipment, but **KML Corrosion Resistant Products** also provide cost reductions for OEM, MRO and end-user alike.

They are Outstanding!



**Process
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