

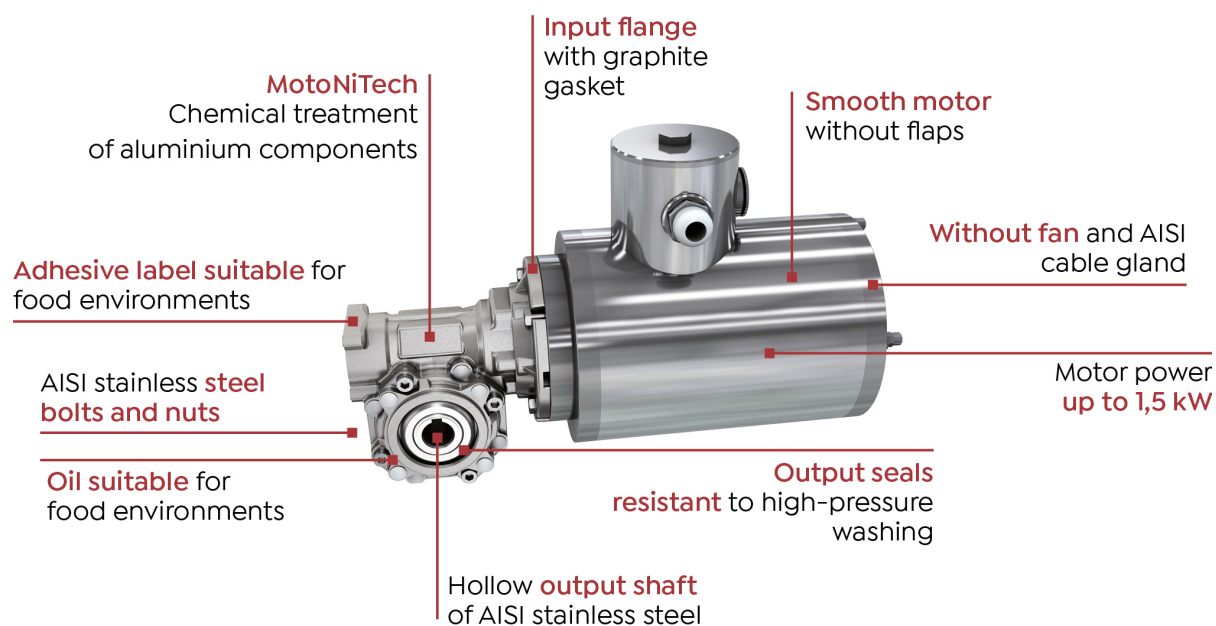
1. Application description

CLEAN DUTY is a solution developed by Motovario for the food industry and for all fields of application that require very high standards of hygiene. Clean Duty is made of AISI stainless steel and has been properly treated to prevent water and dirt from stagnating and depositing.

Clean Duty is a gearmotor ideally suited to the primary processing stage, for example on the packaging lines for fruit and other fresh foods. Its compact size and high-quality surface treatments ensure high resistance, especially in corrosive environments.

TECHNICAL CHARACTERISTICS

Compact size, adaptability and corrosion-proof materials are the technical characteristics of the Clean Duty gearmotor. Groups available with motor coupling flanges B14. For B5 flanges call MOTOVARIO TECHNICAL SERVICE.



2. Solutions

The food industry requires high standards of hygiene in all phases of work. The processes of cutting, slicing, dosing, packaging and temperature control (hot or cold) can be supported by the Clean Duty gearmotor made by Motovario, since the aluminium surfaces are chemically treated to ensure high resistance to washing with products with a pH ranging from 2 to 12, as well as with high pressure water. Motors have smooth surfaces with IP66 protection grade. Clean Duty adapts to various configurations and arrangement options.

	SOLUTION	SW-CD/A	SW-CD/C	SW-CD/D
CASING TREATMENT	Blu RAL 5010 / Not painted	Standard	/	/
	MotoNiTech TNC17 (Chemical treatment)	/	Standard	Standard
OUTPUT SHAFT	Stainless steel	Standard	Standard	Standard
BOLTS AND NUTS	Stainless steel	Standard	Standard	Standard
LUBRICANT / OIL SEAL	Food grade lubricant	Option	/	Standard
	High pressure oil seal	Option	/	Standard
MOTOR	Standard motor	Standard	/	/
	Stainless steel motor	/	Standard	Standard

/ - Not available

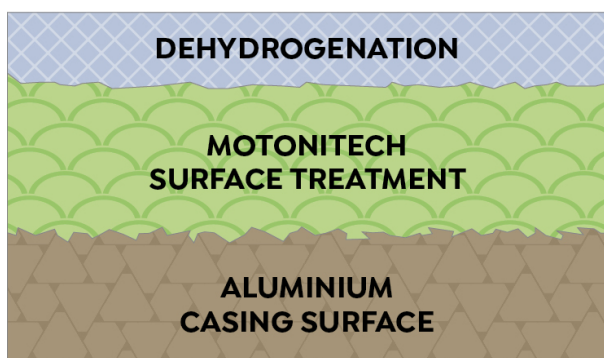
3. Surface treatment

The surface treatment of the Clean Duty gearmotor makes it ideal for the food industry.

MotoNiTech Treatment

Thanks to the high chemical resistance of the coating and the complete coverage of the surface, this treatment protects against:

- the acids of food products;
- washing with acids and alkalis with PH from 2 to 12;
- high-pressure washing;
- aggressive chemical solutions.



TEST CARRIED OUT AND DETERGENTS SUPPLIED BY ECOLAB





Immersion corrosion tests have been carried out using the most representative detergents and sanitisers in the industrial cleaning market.

TEST PROCEDURE PERFORMED:

Immersion test: Complete immersion in the test fluid.

Duration: 28 days, which simulates a product used for 7 years.

Example of washing cycle

PHASE 1		Pre-washing
PHASE 2		Washing with foam - 15 min.
PHASE 3		High-pressure washing
PHASE 4		Disinfection

Assessment

No decoration change (colour, degree and shine), no changes in protective properties according to DIN EN ISO 4628-1.