



FOOD INDUSTRY MOTORS

Hygienic stainless steel design of Cantoni Motor's motors for food industry ensures safety of your food products and beverages. The motors are engineered to resist high-pressure cleaning and sanitation agents while supporting sustainment of hygiene standards and effectively shortening washing downtime.

Technical advantages:

- ✓ Stainless steel housing for effective sanitation and cleaning
- ✓ Durable shaft made of non-magnetic stainless steel combined with magnetic rod
- ✓ Smooth surface without external protrusions to streamline washing process and to eliminate accumulation of food residues
- ✓ IP66 for efficient protection against liquids and moisture reaching the winding
- ✓ Convenient location of supply cable gland on NDE flange eases installation

Details:

Stainless steel build: housing, bearing shields, flanges and shaft end made acc. to AISI 316L (X2CrNiMo17-12-2 counterpart acc. to EN and 1.4404 of DIN)

Housing: smooth surface without cooling fins and terminal box

Flanges: no external bolts fixing flanges with the housing

Shaft: engineered according to our own design by combining non-magnetic stainless steel part (outside motor) with magnetic C45E steel rod (inside motor) to maintain perfect ferromagnetic features

Supply cable: covered with durable rubber sleeve; the specially adjusted food-safe gland located on NDE flange

CANTONI
MOTOR



FOOD INDUSTRY MOTORS

THREE-PHASE ASYNCHRONOUS MOTORS FOR HYGIENIC ENVIRONMENTS IN FOOD INDUSTRY

Application:

food industry requiring top sanitation standards, food production lines (meat, poultry, fish, dairy, beverages, vegetable and fruit) processing, packaging and all other purposes where food safety standards are essential.

Available configuration:

Frame size: 56 – 90

Number of poles: 2,4,6*

Voltage: 230/400V*

Frequency: 50Hz, 60Hz*

Insulation class: H*

Degree of protection: IP66*

Duty: S1*

Cooling: IC410 acc. to IEC-EN 60034-6

*Other options are available upon request.