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NEWS RELEASE

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KML Stand-Out Housings Meet Clean-in-Place Criteria

Pottstown, PA – January 19, 2018 – Thanks to the Rapid Advanced Product Internal Development System (RAPIDS), KML Bearing USA has married their 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.

Because of the Food Safety and Modernization Act (FSMA), 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 Poly-Guard IP69 Sealing System** does just that.

KML Bearing USA will be in Hall B, Booth 5874 at the 2018 International Production & Processing Expo.

For more information, visit kmlbearingusa.com.

About KML Bearing USA

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. For more information, visit kmlbearingusa.com.