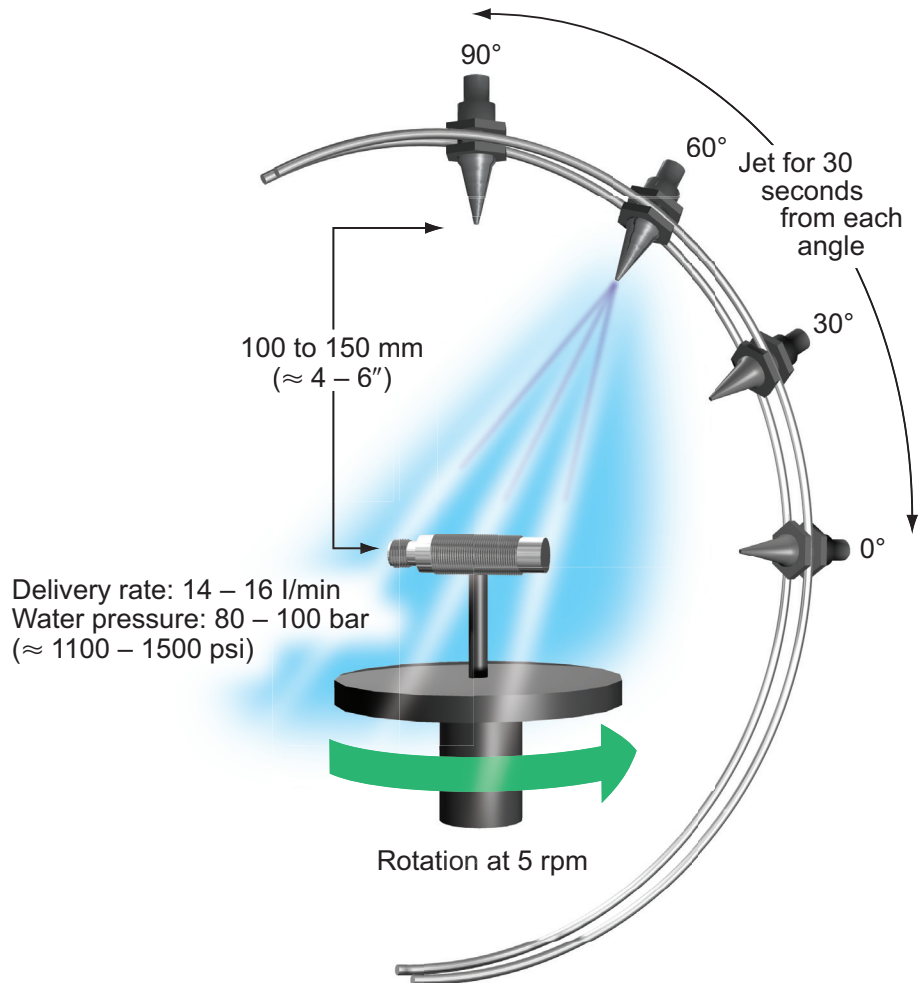


IP69K-rated Photoelectric Sensors



Overview

IP69K high-pressure cleaning test

The AutomationDirect Food and Beverage products were tested in accordance with the IP69K standard, according to DIN 40050 part 9. The goal of this test was to duplicate pressure cleaning conditions on a plant floor. In the test fixture, the sensors were exposed to a 1500 psi spray of water at a temperature of 176 °F. The duration of each cleaning cycle was 30 seconds. The test was performed at specified angles using a spray nozzle located at a distance of 4" from the switch. The sensors withstood test conditions and were still operable, providing 100% of sensing range.

Thermal endurance

In pressure cleaning environments, proximity and photo sensors can be exposed to extreme temperature conditions. A thermal shock test was performed on the proximity sensors by cycling the temperature to ensure their consistent high reliability. All proximity and FFRS photoeyes can withstand temperatures up to 100°C (212°F).

FDA certified Materials

The AutomationDirect Food & Beverage sensors are manufactured from materials capable of withstanding solutions used during equipment cleaning. These materials are all approved by the FDA for use in food production environments:

- 316L (V4A) stainless steel
- PMMA (acrylic)
- PEEK (Polyether Ether Ketone)
- PPS (Techtron)

Third Party chemical testing companies such as ECOLAB and Johnson Diversey have tested these products with common cleaning agents, such as P3-clint KF and P3-topax 52, to assure continued operation.