



THIS IS TO DECLARE RECOGNITION OF CONFORMITY AND:

Company Name
Automation Direct

Company Address
3410 Hutchinson Road
Cumming, GA, 30040-5860
United States

Equipment Information

Model Description: Stainless Steel Worm Gear Reducers, Model Designation: WGSS,
Model Number: WGSS-175-005-HA, WGSS-175-010-HA, WGSS- 175-015-HA, WGSS-175-020-HA,
WGSS-175-030-HA, WGSS-175-040-HA, WGSS-175-050-HA, WGSS-175-060-HA, WGSS-206-005-
HA, WGSS-206-010-HA, WGSS-206-015-HA, WGSS-206-020-HA, WGSS-206-030-HA, WGSS-206-
040-HA, WGSS-206-050-HA, WGSS-206-060-HA, WGSS-237-005-HA, WGSS-237-010-HA, WGSS-
237-015-HA, WGSS-237-020-HA, WGSS-237-030-HA, WGSS-237-040-HA, WGSS-237-050-HA,
WGSS-237-060-HA, WGSS-262-005-HB, WGSS-262-010-HB, WGSS-262-015-HB, WGSS-262-020-
HA, WGSS-262-020-HB, WGSS-262-030-HA, WGSS-262-030-HB, WGSS-262-040-HA, WGSS-262-
050-HA, WGSS-262-060-HA

Section 3

Section 3

General Principles of Design, Constuction and Cleaning for All Bakery Equipment

Output - Section 4

Section 4

Output - 4.27.2

4.27.2 Specific Design Requirements for Electric Motors and Accessory Equipment

Output - 4.27.3

4.27.3 Application Requirements for Motors and Accessory Equipment

The issuance of this Authorization for the use of the BEAG Symbol is based upon the above named applicant attesting and voluntarily authorizing that the equipment listed above complies and conforms fully with the ANSI/ASB/Z50.2-2015(R-2020) standard reference(s) specified. Legal responsibility for compliance and conformance is solely that of the holder of this Certificate of Authorization, BEAG does not warrant that the holder of an Authorization at all times complies with the provisions of the designated standard(s). This in no way affects the responsibility of BEAG to take appropriate action in cases where evidence of non-compliance by the holder of an Authorization has been established.

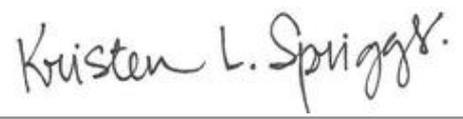
For verification of authenticity contact The BEAG Group at www.beagroup.org

Signature

Signature


Name Jerry Prothro

Internal Evaluator ID 78117658



BEAG Executive Director

BEAG

Internal Conformity Assessment

Inspection Form

Company Information

Will you be providing this assessment for your company internally or an external company?

Another company

Disclaimer

Recognition of conformity obtained by distributing provider

If you are providing this assessment for another company as a service, please fill out the company information for the **company's products for whom you are assessing**.

Internal Equipment Evaluator

Date of Internal Conformity Inspection

Wednesday, November 12, 2025

Email Address

jprothro@worldwideelectric.com

Equipment

If the model equipment items to be certified differ only in size but have the same purpose and function and are to be certified under a single Standard, you may submit a single form with a single application fee.

To do so, please provide multiple entries separated by commas in the fields below.

If the model equipment items differ in any way other than size or are to be certified under more than one standard, **you must submit separate applications and fees.**

3.1 Product Zone

3.1.1 All surfaces shall be smooth, except where a textured surface is required for the process. If coated, surfaces shall have a protective coating that will not flake, peel or separate under conditions of intended use and cleaning.	Compliant
3.1.2 All surfaces should be readily accessible or readily removable, and shall be accessible or removable.	Compliant
3.1.3 All surfaces shall be non-toxic and shall not impart tastes, odors or colors to product or raw materials. Coatings shall be food grade and FDA Acceptable.	Compliant
3.1.4 All surfaces should be non-absorbent. Absorbent surfaces should be cleanable.	Compliant
3.1.5 All surfaces shall be of corrosion-resistant material under the conditions of their intended use and cleaning.	Compliant

<p>3.1.6 Dissimilar materials shall not be used where galvanic corrosion may take place during use or during exposure to their normal cleaning materials.</p>	Compliant
<p>3.1.7 Cadmium, chromium, lead, antimony or other toxic substances shall not be used. Lead containing solder shall not be used.</p>	Compliant
<p>3.1.8 Wood should not be used, except for hard maple or an equivalently hard, close-grained wood when required by the process.</p>	Compliant
<p>3.1.9 Copper, brass and other copper alloys shall not be used where edible oils, liquid shortening, chocolate liquor and other fatty food products come in contact with the metal.</p>	Compliant
<p>3.1.10 Structural members and braces shall be designed to provide a minimum of horizontal surfaces and shall be arranged so as not to form traps, recesses or pockets. If made of hollow stock, frame members shall have the ends closed and all openings sealed.</p>	Not Applicable
<p>3.1.11 Permanently joined metal surfaces shall be butted and continuously welded, brazed or silver soldered, and finished flush and equal to surrounding area. Chemical adhesives, which are non-toxic, and the use of which results in a joint of sufficient mechanical strength for the purpose intended, are permissible.</p>	Not Applicable
<p>3.1.12 Permanently joined surfaces having interior angles shall be accessible and should be curved, rounded or cove-shaped or radiused. The minimum radius will be the minimum allowable bend radius for the thickness of the material being used, but not less than 1/16 inch (1.5mm) minimum radius or curvature.</p>	Not Applicable
<p>3.1.13 Bearings/bushings should be outside the product zone and should be sealed or self-lubricating. Bearings, bushings or other surfaces requiring lubrication in the product zone shall conform to the requirements of Sections 3.1.1, 3.1.2 and 3.1.3, and lubricants shall be of food grade material. Bearings/bushings requiring other than food grade lubrication shall be outside the product zone, and the design and construction of these shall be such that lubricant cannot leak, drip or be forced into the product zone.</p>	Compliant
<p>3.1.14 Seals shall be non-toxic, non-absorbent, non-exuding, self-lubricating and smooth, and shall not affect or be affected by the product, ingredients or cleaning compounds. Seals shall be removable and installed in such a manner which results in a true fit to prevent protrusion in the product zone or creation of recesses or ledges between the sealed joints. Stuffing boxes should not be used.</p>	Compliant

<p>3.1.15 Belting shall be made of odorless, non-toxic materials and should be coated or impregnated. Where the process requires a non-coated belt, it should be cleanable or replaceable.</p>	<p>Not Applicable</p>
<p>3.1.16 Gaskets shall be non-toxic, non-absorbent and non-exuding, and shall not affect or be affected by the product, ingredients, or cleaning compounds. Gaskets shall be installed in such a manner which results in a true fit to prevent protrusion in the product zone or creation of recesses or ledges between the gasketed joints.</p>	<p>Compliant</p>
<p>3.1.17 Hinges and latches shall be removable and cleanable and shall be so constructed that when taken apart no cracks or crevices exist.</p>	<p>Not Applicable</p>
<p>3.1.18 Inspection windows and light ports shall be of shatter-resistant material. They shall be sealed or removable.</p>	<p>Not Applicable</p>
<p>3.1.19 Air or other gases mechanically introduced into the product or product zone shall be filtered or washed to remove particles 5 microns or larger, and shall not contain oil, water and other liquids, unless such materials are specifically required as an operational procedure.</p>	<p>Not Applicable</p>
<p>3.1.20 Air within the bakery delivered by small centrifugal blowers at pressures less than 10 inches (250mm) water column shall be filtered or washed to remove particles 50 microns or larger.</p>	<p>Not Applicable</p>
<p>3.1.21 Covers shall be of the overlapping type and if they are in two or more parts, they shall be designed with drip protectors. Hinged covers shall be designed to provide access and not create an unsanitary condition. Horizontally mounted covers shall be designed with vertical, overlapping, interlocking or similar edges near the hinges to prevent product contamination.</p>	<p>Not Applicable</p>
<p>3.1.22 Dead ends shall not be permitted</p>	<p>Compliant</p>
<p>3.1.23 Thermometers and sensor measuring devices shall be designed to prevent contamination by any portion of the measuring elements. Where protecting wells are provided, weep holes shall be provided and shall drain to the outside of the product zone. Mercury or other toxic materials shall not be used in product zones.</p>	<p>Not Applicable</p>
<p>3.1.24 Tracks and guides for doors, covers and access panels shall be designed to be easily cleanable and constructed so as to prevent retention of food particles, condensation, spillage and other foreign material.</p>	<p>Not Applicable</p>
<p>3.1.25 Bottom guides for sliding doors shall have sufficient opening to facilitate cleaning and drainage. Bottom guide grooves shall have open ends.</p>	<p>Not Applicable</p>

3.1.26 Screws, bolt heads, nuts, rivets and similar fasteners shall not form pockets or areas difficult to clean. Where practical, there should be a minimum number of fasteners in the product zone. Fasteners should have a magnetic property.	Compliant
3.1.27 Air cylinders should not be located over exposed product unless equipped with a drip pan that prevents product contamination	Not Applicable
3.1.28 Drive guards should be designed so as not to trap foreign material.	Not Applicable

3.2 Non-Product Zone

3.2.1 All surfaces, unless sealed, shall be accessible or removable for cleaning.	Compliant
3.2.2 All materials shall be suitable for the purpose intended and shall conform to the requirements of cleanability.	Compliant
3.2.3 All surfaces, including joints and surfaces of insulation unless sealed, shall be cleanable and impervious to moisture.	Compliant
3.2.4 Screws, bolt heads, nuts, rivets and similar projections shall not form pockets or areas difficult to clean.	Compliant
3.2.5 All joints and edges where two members are permanently joined shall be joined in such a manner as to minimize horizontal ledges, cracks, crevices and protrusions.	Not Applicable
3.2.6 Equipment, other than that which is portable or on solid bases sealed to the floor, shall provide a floor clearance of at least 6 inches (150mm) or greater and shall provide adequate access for cleaning.	Not Applicable
3.2.7 Whenever practical, surfaces of equipment or components should be angled or curved to minimize horizontal surfaces, prevent accumulation of food particles, liquids and foreign material and provide for ease of cleaning. These surfaces should be sloped away from the product zone to prevent food particles, liquids and foreign material from falling into the product zone.	Compliant
3.2.8 Structural members and braces shall be designed to provide a minimum of horizontal surface and shall be arranged so as not to form traps, recesses or pockets. If made of hollow stock, frame members shall have the ends closed and all openings sealed.	Not Applicable

<p>3.2.9 Hollow spaces within the frame, which do not contain functional parts, shall be sealed. Hollow spaces within the frame, which contain functional parts, shall be sealed or closed, and readily accessible. When using hollow members for wiring, proper seal integrity shall be maintained at entrance and exit points to prevent the entry of moisture, liquids and solids.</p>	Not Applicable
<p>3.2.10 Guards shall either be hinged or removable or shall be fitted with covers that are either hinged or removable. All guards shall be constructed so that foreign material will not be retained.</p>	Not Applicable
<p>3.2.11 Permanently joined surfaces having interior angles shall be accessible and should be curved, rounded, cove-shaped or radiused. The minimum radius will be the minimum allowable bend radius for the thickness of the material being used, but not less than 1/16 inch (1.5mm) minimum radius or curvature.</p>	Not Applicable
<p>3.2.12 Where lubrication is required, the design and construction shall be such that the lubricant cannot leak, drip or be forced into the product zone.</p>	Compliant
<p>3.2.13 Equipment name plates shall be sealed or permanently affixed in a manner and position as to prevent accumulation of foreign material.</p>	Compliant
<p>3.2.14 Motors and accessory equipment shall be mounted with adequate space for proper cleaning on all sides, top and bottom of the motor or motor and accessory equipment.</p>	Compliant
<p>3.2.15 Face-flange or base-mounted motors or accessory equipment with machined surfaces are permitted.</p>	Compliant
<p>3.2.16 All light bulbs, lamps and tubes shall be protected against falling, and shall be shatter-resistant, housed in shatter-resistant fixtures, or otherwise protected against breakage.</p>	Not Applicable
<p>3.2.17 Inspection windows and light ports shall be of shatter-resistant material. They shall be sealed or removable.</p>	Not Applicable
<p>3.2.18 Tracks and guides for doors, covers and access panels shall be designed to be easily cleanable and constructed so as to prevent retention of food particles, condensation, spillage and other foreign material.</p>	Not Applicable
<p>3.2.19 Bottom guides for sliding doors shall have sufficient opening to facilitate cleaning and drainage. Bottom guide grooves shall have open ends.</p>	Not Applicable
<p>3.2.20 The frame and/or base of the equipment shall be so designed that areas difficult to clean are not created when the equipment is installed.</p>	Not Applicable

3.2.21 Surfaces shall be corrosion-resistant, non-absorbent and non-flaking, or shall have a protective coating that does not flake.	Compliant
3.2.22 Surfaces shall be made of materials that do not transfer odor to the product.	Compliant
3.2.23 Fan-cooled motors shall not blow air on product or product contact surfaces	Not Applicable

3.3 Cleaning of Equipment

3.3.1 Written instructions on how to properly clean and maintain the equipment shall be incorporated into training materials and made readily available to operating, maintenance and sanitation personnel. Continuous training is to be provided by the end user.	Not Applicable
3.3.2 Clean in place (CIP) equipment in the bakery shall conform to the current revision of 3-A Accepted Practices for Permanently Installed Product and Solution Pipelines and Cleaning Systems Used in Milk and Milk Product Processing Plants, Number 605.	Not Applicable
3.3.3 Components of clean in place (CIP) equipment, which are not designated or designed to be cleaned in place, are to be removed from the equipment to be cleaned out of place or manually cleaned.	Not Applicable
3.3.4 All clean in place (CIP) systems shall be self-draining and capable of being completely drained of cleaning and sanitizing solutions.	Not Applicable
3.3.5 All clean in place (CIP) systems shall have no dead ends and shall be readily accessible for inspection.	Not Applicable

Section 3 Calculated

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Section 3

3.1, 3.2, 3.3

Select the Relevant Principles of Section 4

Select the Relevant Principles of Section 4

4.27.2 Specific Design Requirements for Electric Motors and Accessory Equipment

	Compliant	Non-Compliant	Not Applicable	Non-Compliant Functional Requirement	Comments
4.27.2.1 Covers for cooling fans of totally enclosed fan-cooled motors and accessory equipment shall be securely fastened and removable for cleaning.			✓		
4.27.2.2 The conduit box shall be sealed to, or integral with, the frame.			✓		
4.27.2.3 Mounting feet shall be designed and constructed so that all joints of the support to the frame shall be free of crevices. Non-toxic, permanently bonded filler material may be used to eliminate crevices.	✓				
4.27.2.4 Breather assemblies shall be removable and readily accessible and shall prevent the passage of foreign material.			✓		

4.27.3 Application Requirements for Motors and Accessory Equipment

	Compliant	Non-Compliant	Not Applicable	Non-Compliant Functional Requirement	Comments
4.27.3.1 TEFC and TENV motors and accessory equipment shall be specified.			✓		

	Compliant	Non-Compliant	Not Applicable	Non-Compliant Functional Requirement	Comments
4.27.3.2 In hard to reach areas, wash-down or easy clean motors should be considered.			✓		

4.38 Design Requirements for Pretzel Equipment

Section 4.27.2 Calculation

4

Section 4.27.2

4.27.2

Section 4.27.3 Calculation

2

Section 4.27.3

4.27.3

Section 4 - Compliant

04.27.24.27.3

Review & Submit Evaluation

Please review your submission on the next page. Double-check that you have filled out each part of Section 3 and the relevant parts of Section 4 for your equipment. **Please do not select "Not Applicable" for non-relevant parts of Section 4.** Verify that you have selected the correct sections of Section 4.

By signing below, you verify that to the best of your knowledge, the above evaluation is accurate and correct. All submissions are subject to approval by BEAG. If your submission is found to have errors or not be in compliance, you will receive an email from BEAG (

info@beagroup.org

) with your next steps.

Once you submit this form, your evaluation will be sent for approval. Approved evaluations will receive their certification via email.

NOTE: If at any time you have lost your certificate and need to request a reprint copy, a non-refundable fee of \$75.00 will be invoiced and due before the reprint copy is sent.