



MOTOMAN HD7 and HD8

Industrial Robots for hygienic and cleanroom environments



The new MOTOMAN HD7/HD8 robot models:

High-Performance 6-axis robots specifically designed for hygienic and food environments

KEY BENEFITS

- Encapsulated manipulator design
- Internal cable routings including ethernet connectivity
- Antimicrobial additive
- Low airborne particle generation
- Food Grade Grease

CLEANABILITY

- Special coating with excellent mechanical and chemical resistance
- H₂O₂, UV-light resistance, other detergents
- FDA certified surface materials
- Selected and approved axle sealing design and material

KEY MARKETS

- Lab automation
- Biomedical industry
- Pharmaceutical industry
- Food processing
- Environmental tests
- Chemical industry
- Semiconductor and battery manufacturing

CERTIFICATION WILL COVER

- GMP Grade A
- ISO 14644-1, Cleanroom class 5
- IP69K protection class
- EN 1672-2:2005+A1:2009





Design Overview

Screwless design



Hygienically designed axes



Robot connectors on the bottom



Media connectors - not in use



Media connectors - in use



Hygienic flange with O-ring groove





Specifications HD8	
Controlled axes	6
Max. payload [kg]	8
Repeatability [mm]	±0.01
Max. working range R [mm]	727
Temperature [°C]	0 to +45
Humidity [%]	20 – 80
Weight [kg]	45
Power supply, average [kVA]	1

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