



SKF Food Line Y-bearing units for food and beverage applications

Benefits

- Reduced lubrication and maintenance costs
- Eliminated risk of lubrication points missed from human error
- Increased production through elimination of re-lubrication downtime
- Improved foreign body prevention, no dripping grease or contamination
- Corrosion-resistant under virtually all washdown conditions
- Improved bacteria elimination due to solid base design and smooth surface finish
- Reduced lubrication and maintenance costs

Typical applications

- Conveyors, sorters, sizers, presses, augers, brush washers and all equipment operating in wet environments in processes such as:
 - meat, fish, poultry
 - fruits and vegetables
 - confectionary
 - bakeries
 - beverage
 - dairy
 - pet food

A maintenance-free solution for wet, humid and contaminated environments

In food and beverage processing, high pressure washing with hot water and caustic agents creates a variety of reliability problems. Lubricants can be washed out, resulting in a need for frequent re-lubrication. Corrosion can occur in areas with poor chemical resistance, creating flaking and possible contamination. These combined effects result in reduced bearing service life, as well as increased costs for re-lubrication.

SKF Food Line Y-bearing units offer a maintenance-free solution that enables increased productivity, coupled with reduced costs. Once installed, the units require no re-lubrication.

SKF Food Line Y-bearing units feature a maintenance-free, stainless steel bearing insert that is fitted with a very efficient multiple-lip seal and a rotating flinger on both sides to keep the lubricant in, and harsh washdown solutions out, even under high pressure washing. The bearing is fitted into a high-strength,



Maintenance-free units protect against the effects of humidity, preventing corrosion and lubrication washout.

composite housing that is 60 percent lighter than cast iron and resistant to hot and cold water, disinfectants, wash down chemicals, citric acids and cooking fats. The bearing units are HACCP compliant and pre-lubricated with USDA H1 grease approved for use in all food processing operations, and can be supplied with an effective end cover to comply with health and safety regulations.





Increase the return on your maintenance investment with SKF

The whole idea behind the SKF 360° Solution programme is to help you get more out of your plant machinery. Whether your goals include lowering maintenance costs, raising productivity, or improving safety, hygiene and sustainability, SKF can assist. Following is an example of the SKF 360° Solution programme at work in the food and beverage industries.

Beverage producer eliminates re-lubrication, reduces downtime and costs with SKF Food Line Y-bearing units

A producer of soft drinks was using standard beverage industry conveyors for transporting both PET containers, glass bottles and cans. After each hygiene washdown, maintenance personnel re-lubricated all bearing units to ensure reliable operation within the overall process. Re-lubrication was costly, labour intensive, and presented the risk of lubrication points being missed through human error. The producer wanted to improve on this process, and eliminate grease spills in order to achieve HACCP compliance for foreign body prevention.

SKF Food Line Y-bearing units provided an excellent solution. The units offered maintenance-free operation even under the harsh, highly humid conditions. The need for continual re-lubrication was eliminated along with the potential for grease leakage. The SKF solution enabled the producer to meet HACCP hygiene requirements while achieving 100 percent operating reliability. Costs for labour and grease were reduced, while removing the possibility of unplanned downtime resulting from missed lubrication points. The SKF Food Line Y-bearing units also made it easy for plant personnel to perform visual inspections for cleanliness.



SKF Food Line Y-bearing units offer maintenance-free operation and increased productivity.

Summary*

Annual maintenance cost savings (excluding downtime cost savings) € 15 500

* All numbers are rounded off and based on customer estimates. Your particular cost savings may vary.

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