Increased quality and food safety of fruit sorting machines

As a challenge,
  • an OEM set out to increase the quality of its fruit sorting machines, while
  • at the same time meeting the strictest requirements in the field of food safety
  • Keeping an acceptable price level

the upgrade to
  • SKF Food Line bearing units – Blue Range, in both open and fully sealed execution in areas of high food safety risks
  • additional agreements with SKF and distributor about guaranteed stock quantities

enabled the OEM with:

"quality of our machines is now ranked higher by the market, the price level has remained virtually the same, while our business process has been further optimized and our supply chain has been secured. We have completely switched to SKF products," says Kristof Stas from the OEM
Increased bearing life and compliance in canning plant

As a way to address reliability issues,

- the maintenance team has in the past converted insert type bearings to previous generation of SKF Food Line Y Series, eliminating relubrication and improving reliability
- however, in certain applications life was still as low as 9 - 12 months
- additionally, the plant did not have full F&B safety regulation compliance

the upgrade to

SKF Food Line bearing units – Blue Range as trial in most problematic MTBF positions of conveyors and elevators delivered
- a 100% improvement in life,
- as well as additionally meeting all compliance requirements
- benefits in Health & Safety, sustainability and 3rd part resource reduction were also acknowledged

enabled the maintenance team to:

“increase MTBF and achieve line availability gains. The clean look of the units and blue colour is a significant advantage when having independent inspections”.
Pet food plant could increase line availability with SKF Blue Range

Premature bearing damages,
experienced every 6 months in the steamer conveyor and cutter were attributed to the frequent (3-4 times a day) high pressure washdowns and the effect of the hot steam.

Maintenance and unplanned shutdowns were time consuming and expensive, affecting productivity and profitability.

the upgrade to

SKF Food Line bearing units – Blue Range 1 year ago, delivered early results and are continued in application.

This site has now outfitted all production lines with the Blue Range units.

enabling the maintenance team to:

• improve bearing performance in wet and steamy environment
• reduce maintenance cost and downtime
• reduce the number of lubrication points
• improve food-safety & compliance
• appreciate the environmental benefits
Upgrading to SKF Blue Range bearing units for the full production line

In a packaging line for fresh foods,

- bearings were operating in high humidity and 10-15 C ambient temperature.
- washdown with pressure water (15bar) & disinfectant 5 times/week

The installation of SKF Food Line bearing units – Blue Range in a few positions 1 year ago proved to be the optimal solution. Due to condensation, customer opens the end covers every month for inspection.

The maintenance team concluded that:

- The performance and cleanability of new units were outperforming other solutions
- Customer is now changing the full line to SKF.
Significant MTBR increase in beverage plant with SKF Blue Range units

Soft drink producer, had bearing units changed every month to secure reliability on conveyors within the bottle washing area

the installation of SKF Food Line bearing units – Blue Range in a few positions of the bottle washing area as a performance test

resulted in:

- Extended MTBR, units still in operation after 10 months
- Environmental benefits through cleaning water savings and less bearing grease in waste water – were in line with the producer’s environmental targets
- Maintenance team is now extending the Blue Range units to further positions
Potato processor increases line reliability and reduces cost

Recurring issues,
with reliability and maintenance cost with conveyor bearings, prompted the potato processor to

trial with
SKF Food Line bearing units – Blue Range in two application positions with 3 months, respectively 6 months MTBF

After several months in operation:
• The trial was considered a success, units still running in operation
• Relubrication-free feature has been appreciated from both maintenance cost saving perspective and also food safety for the hash browns produced
Pasta producer increases food safety and extends bearing replacement intervals

As preventive maintenance,
Bearings were replaced every year, re-lubricated weekly and subjected to daily washdown with water/detergent 70°C, at 7 bar

replacing with
SKF Food Line bearing units – Blue Range first as test installation was run for 11 months, then new installation commenced – still in operation past 1 year.
Now: Blue Range defined as standard solution for the entire plant

enabled the producer to:
- Reduce food safety risks – no more excess grease from re-lubrication
- Eliminate the weekly bearing relubrication needs and associated cost
- Extend the bearing replacement intervals, with positive impact on asset reliability
Reducing food safety risks for ice cream producer

Harsh operating and cleaning conditions,
• given the molten ice cream and chocolate as well as strict cleaning regime with high temperature, high pressure water & chemicals, were leading to bearing reliability issues
• in some positions, the excess bearing grease from re-lubrication has been identified as food safety risk

the upgrade to
SKF Food Line bearing units – Blue Range for 10 bearing positions to start with was considered successful after 1 year, with bearings continued in operation. The customers has since ordered further units for the plant.

enabled the producer to:
• reduce food safety risks – no more excess grease from re-lubrication and much better cleanability
• improve asset reliability with bearings resisting harsh operating & cleaning environments
• save on maintenance needs and costs
Improving meat processing line availability through reliable bearing units

Reliability and maintenance cost issues,
Were experienced with conveyor bearings in meat processing lines for a number of years.
In this particular installation failures take two men 4 hours to change and existing bearing units last no more than 3 months. There were 10 repairs on 2 assets in a 6 month period in 2019.

the trial with
SKF Food Line bearing units – Blue Range was considered a success already after 6 months in operation, with unit still running past 1 year.

enabled the producer to:
• Save 3000 Euro on maintenance cost, excluding lost production
• improve line availability reliability having reliable bearings
• eliminate the need to re-lubricate bearings
• Improve food safety risks
Increased food safety and asset reliability in milk processing lines

Reliability and maintenance related issues,
• were experienced with conveyor bearings on milk processing lines for a number of years.
• food safety risks were recognized with re-lubricable solution

Implementing
SKF previous generation of relubrication-free bearings was positive from maintenance perspective, then replacing with the new Blue Range units was considered an upgrade worth to make after running them for 9 months only

enabled the producer to:
• improved reliability,
• reduced maintenance cost
• benefit in terms of regulatory compliance