# Save money, improve safety and reliability

with SKF relubrication-free Food Line Y-bearing units

**In food and beverage processing, frequent pressure washing with hot water and caustic agents creates a variety of reliability problems.**

The sealing system of standard bearings can lose its ability to perform reliably, allowing cleaning media to enter the bearing cavity, causing corrosion and short bearing life. To offset this, maintenance teams are tasked to relubricate after each washdown – incurring high costs of lubricant and labour. And, while with manual relubrication there is risk of missed lubrication points, there is an equal possibility of grease clogs forming in the piping of automatic systems. The lack of lubrication in either situation may result in unwanted breakdowns and costly downtime.

**However, the washdown process not only poses reliability risks and requires costly maintenance, but can result in potential food contamination and environmental hazards.**

When standard bearing units are relubricated to purge water and contaminants, excess grease is often discharged past the bearing seals, being a potential safety hazard in case there is a risk of it ending up on the food stream. During the next washdown cycle, this grease is washed away, causing slippery floors before it goes in the plant's wastewater. But grease that remains stuck to the bearings also needs additional effort to clean and additional water.

## What if you could...

- Avoid the need for ongoing relubrication after washdowns?
- Prevent grease-related contamination and environmental impacts?
- Reduce maintenance costs and maximize uptime?

## A higher level of bearing performance

The reliability of rotating parts associated with washdowns are a fact of life in plants like yours. You simply can't eliminate the need for intensive pressure washing to keep your equipment clean.

But you can start to think about the constant wear and tear that standard bearings experience and what it means to your business. Instead of accepting bearings that function poorly under washdown conditions, you need an alternative that reduces risks and cost through a higher level of bearing performance.

15–25% of maintenance budget is lost due to poor lubrication*

* based on customer feedback

# With SKF Food Line Y-bearings you'll be able to eliminate costly relubrication and the risks from associated leakage, spills and downtime.

## Eliminate relubrication after washdowns

SKF Food Line Y-bearing units are industry compliant and designed to withstand your high-pressure washing environment. Pre-lubricated with NSF H1 grease, they feature a relubrication-free, stainless steel bearing insert that is fitted with an FDA-approved, multiple-lip seal and a rotating flinger on both sides to keep the lubricant in and cleaning media out.

## Lower your maintenance costs, improve reliability

Thanks to its effective sealing system and stainless steel components, SKF Food Line Y-bearing units outlast standard bearings that risk failure due to corrosion and need to be replaced. You'll lower costs and maintenance requirements through a reduction in both grease consumption and the time you previously spent relubricating bearings. You'll increase asset reliability, as well, by eliminating the potential for missed lubrication points.

For more information about the SKF Food Line Y-bearing technology, please visit: **skf.com/foodandbeverage**

## Enable safer, environmentally friendly processing

When standard bearings are relubricated after each washdown, excess greas can potentially enter the food stream, or cause slippery plant floors that endanger your operators before the grease finds its way into your plant's wastewater. With an innovative sealing system design, SKF Food Line Y-bearings units put an end to these concerns, while also helping you reduce water usage by avoiding the need for extra cleaning to remove grease.

## What you gain

With SKF Food Line Y-bearings units, you can:

- Help ensure uptime at a lower total cost of operations
- Enhance compliance with food safety and environmental goals
- Focus on more strategic maintenance, not constant relubrication

### Dairy operator achieves major savings

Before working with SKF, the dairy producer had to regrease 350 standard mounted bearings every week. In addition to the maintenance cost, the dairy operator also saw significant expense from the extra cleaning needed to ensure that the bearings were free of any dripping lubricant, which required more than 380 cubic liters of hot water a year. By replacing those components with SKF Food Line Y-bearing units, the dairy producer no longer needs to perform weekly regreasing and extra cleaning due to the use of relubrication-free technology. And it has saved 57 000 Euro through reduced grease consumption, maintenance resources and water usage, achieving a ROI in just 6 months.

*All SKF Food Line Y-bearing units are available in the following bore sizes:*
*Metric: 20 to 50 mm*
*Inch: 3/4 in., 1 in., 1 1/8 in., 1 1/16 in., 1 1/4 in., 1 7/16 in., 1 1/2 in., 1 15/16 in.*



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