



SKF and ERIKS save £22k per year for leading food and drink manufacturer

SKF and ERIKS, an SKF Authorized Distributor, have introduced a new bearing solution at one of the UK's most popular food and drink manufacturers that is saving the company £22,100 per year. By using SKF Food Line Y-bearing units, the food and drink company has dramatically cut the cost and time of their maintenance activity, and significantly reduced unscheduled downtime to maximise productivity.

The story began when ERIKS conducted a production line walk at the manufacturer's site, having won business with the company in 2008. The walk-around was arranged by ERIKS to identify opportunities to deliver savings for the new client, and an evaluation of the standard bearings used showed that the recently introduced SKF Food Line Y-bearing units would swiftly cut costs for the food and drink manufacturer.

"The existing bearings were being replaced at a frequent rate, with four-hole units wearing out every six months and two-hole units every 9 to 12 months," explained Paul Greenacre, Key Account Sales, ERIKS Industrial Distribution.

"This was a significant cost in terms of maintenance time; the fitting time on average was three hours, at a typical labour cost of £35. We felt that this maintenance demand could be considerably reduced by using SKF Food Line Y-bearing units". Following a number of trials, ERIKS' assessment was proved correct and SKF Food Line Y-bearing units were installed.

SKF Food Line Y-bearing units were developed to offer a highly effective solution for the demanding and varied environments in the food and beverage industry. These robust units offer dependable, maintenance-free performance and have been specially designed to withstand an extremely wide range of operating temperatures, as well as humidity, aggressive fluids, gases and light particulate matter.

Ideal for use in conveyors, sorters, sizers, presses, augers, brush washers and all washdown areas, the SKF Food Line Y-bearing units feature SKF's industry-proven 2RF seal to withstand high pressure washdowns, as well as other sources of moisture and process contaminants.

As these high performance seals prevent water, detergents and light contaminants from entering the bearing, they eliminate the need for re-lubrication after washdowns to purge water and contaminants, extending bearing lifecycles considerably, and reducing lubricant consumption and maintenance requirements.

Hygienically developed, sealed and lubricated for life with NSF approved SKF food grade grease, the new units enable productivity levels to be optimised and costs to be minimised, while eliminating the risk of contamination. Just as importantly, this means that the units offer consistently reliable service despite the demanding conditions typical of food production lines, reducing maintenance requirements, lubrication consumption and costs to an absolute minimum.

The SKF Food Line Y-bearing units will operate for years on a single food grade grease prefill, saving plants a substantial amount of lubricant and maintenance costs. For example, this can save as much as 78 kg of lubricant, as well as over 100 minutes of labour time per weekly maintenance cycle for a plant that re-lubricates 100 bearing positions over the course of a year.

“SKF Food Line Y-bearing units are lasting at least 24 months before replacement at the food and drink manufacturer’s facilities and, owing to their success, over 400 have now been installed,” Paul Greenacre said. “The success of the bearings has helped ERIKS to sign a supply agreement with the food and drink group in the UK.”

“The reduced cost of lubrication also contributed to what was a significant overall saving,” said Paul Dysiewicz, Engineering Manager, SKF Industrial Market. “The old greasing regime required by the previous bearings would take an engineer around 15 minutes to carry out, comprising one shot of HTEP 2 food grade grease for all 25/30 mm bearings and two shots for 40 mm. Because the SKF Food Line Y-bearing units will operate for years on a single food grade grease prefill there is a significantly lower labour cost due to reduced manual re-lubrication.”

The current annual saving for the food and drink group has been calculated at £22,100 per year. By using SKF Food Line Y-bearing units, the manufacturer has dramatically cut the cost and time of maintenance activity, while ERIKS has strengthened its bond with a valued partner.

SKF Food Line Y-bearing units



Customer benefits

- Increased productivity by eliminating relubrication downtime
- Improved foreign body prevention – no dripping grease or purge contamination
- Reduced grease use and environmental impact
- Elimination of the risk that a missed relubrication point might cause a subsequent bearing failure
- Corrosion-resistant under virtually all washdown conditions
- Improved bacteria elimination due to solid or filled base design and smooth surface finish
- Wide dimensional range (plus availability in metric and inch sizes)

SKF (U.K.) Limited

T: 01582 490049

marketing.uk@skf.com

www.skf.co.uk

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