

case study

Switching to SKF Food Line bearings saves international food processing company time & money

Brammer
Buck &
Hickman

ARUBIX
Company



SKF Food
Line Bearing
Units



Reduced
Downtime



Huge Increase
in Bearing Life



Brammer Buck & Hickman has enabled an international food processing company to save money, reduce downtime and improve safety by switching to SKF Food Line Bearing Units at its UK frozen food factory.

A Long-Standing Relationship

The Brammer Buck & Hickman Insite™ in place at a long-standing customer's site features a main engineering store located in the centre of the site, with a further six satellite stores managed by the Brammer Buck & Hickman Insite™ stores team.

Insite™ not only provides MRO stores management, but also assists in product identification and ordering, technical advice, supplier management and parts standardisation, plus improvement projects. The Insite™ service helps customers achieve cost savings by consolidating vendors and

pro-actively delivering opportunities to reduce the total costs associated with industrial supplies.

Over the years, the Insite™ team at the frozen food factory has integrated itself into the daily working practices of the site and understands the challenges each department has.

One of the most recent examples of the added value an Insite™ can bring is clearly demonstrated when it recommended switching to SKF's Food Line ball bearings units.

Costly Downtime

One manufacturing unit at the frozen food factory was experiencing regular bearings failure on two of its machines, resulting in costly downtime with the added expense of new bearings units being regularly fitted.

In the case of one machine, over the previous three years the bearings had been changed 13 times (every three months), usually in response to a breakdown, with the average fitting taking 30 minutes. With the second machine, which is used to cut, the situation was even worse, with the bearings being replaced every one to two months.

Brammer Buck & Hickman's Insite™ team recommended changing to

SKF's specialist Food Line ball bearings units.

SKF Food Line Ball Bearing Unit Range

SKF Food Line ball bearing units offer the potential for a relubrication-free solution for most wet, abrasive and contaminating environments, including virtually any application in food and drink processing.

The FDA and EC compliant base and back seals of the Food Line range help to reduce bacteria build-up, whilst the FDA approved housing and end covers help to eliminate crevices or recesses where soiling and bacteria might accumulate. Hygiene is further assured through the design and finish of the surfaces, with the angled surfaces promoting self-draining and deterring soiling, and the extremely smooth surface finish being very easy to clean; it's estimated Food Line bearings are 33% faster to clean than comparable units.

SKF Food Line ball bearing units feature built-in lubrication, which lasts the life of the unit. This combats lubricant failure, reduces maintenance needs and the related grease and labour costs, plus the elimination of excess grease accumulation in end and covers where bacteria can grow when exposed to processing material

Contact us to find out more: T: 0870 240 2100 E: marketing.uk@bbh-rubix.com uk.rubix.com

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and liquids, making them very safe and hygienic.

Extending Bearing Life

At the frozen food factory's manufacturing unit, SKF Food Line oval flanged ball bearing units have been installed on the first machine and have been operational for over 18 months without a single issue; compared to the three-month failure cycle of the previous bearings, this is a major improvement. This has saved the customer six bearing changes during this time frame, representing

a monetary saving of £746.52. Just as importantly, it has reduced downtime by three hours, which the customer costs at £600. The other benefit noted has been the removal of greasing which previously represented the risk of product contamination when the bearing failed.

A similar story can be seen with the second cutting machine, where SKF Food Line oval flanged ball bearing units with end covers have been installed. In the 12 months since installation this has saved the customer six bearing changes.



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