

understanding your business



At Rubix we have extensive experience of working with some of the biggest names in baking. All across the UK, many businesses in the industry choose us for their industrial supplies and services because of our specific sector expertise.

Our vast experience means that we are able to better understand the unique and special needs that relate to your business and your own production processes.

We understand how important issues like hygiene, availability, health and safety and energy conservation affect your business. We also understand what impact these issues have on your requirements and how we can apply our expertise in your industry to provide you with the best parts, products and support.

For example, we know how operating conditions can have a big impact on your production lines, such as constant washdown, high sustained speeds and working with high temperatures.

We also understand that hygiene regulations require the application of special lubricants or the use of lubricant-free parts, and how in your drive for optimal energy efficiency, you want to find the most energy efficient motors.

We know that there are key issues that can impact the parts you use in your production:

- Hygiene
- Health & Safety
- Waste costs
- Energy conservation
- Constant washdown
- High sustained speeds and temperatures
- Demands of continuous production

For businesses with a need to keep production lines running 24/7/365, always having the right part at the right time is vital – and we're here to help.



All the parts, all the protection

Site safety is paramount

— a protected team is a
productive team. As part of our
services we offer one of the UK's
most comprehensive, compliant
PPE clothing and equipment ranges
to keep everyone working safely.



When work requires a specialist, look no further than our workshop services

Rubix operates four specialist engineering workshop centres. These engineering centres of excellence help minimise repair downtime thanks to the unrivalled levels of knowledge and engineering skill made available to all our customers — all geared towards saving you money. All work is quality assured (ISO 9001:2015, and fully accredited by the BFPA) and is carried out to the manufacturer's original specifications using genuine spares.

We're your specialists for:

- Gearbox repairs we'll find the most cost-effective solution: repair, recondition or recommend a new unit
- Condition monitoring services
- CNC machining for one-offs or emergency replacements
- Customised chain cutting
- Pump repair and maintenance





Cast Iron Motor

- Solid and integrated feet for easier installation and alignment
- Reduced noise and vibration with lower energy consumption
- Reduced temperature on windings and bearings



Compressed Air Filtration

- Air filtration at point of use to ISO12500 standard
- Designed for compressed air that comes into contact with food
- ATEX rated for explosive atmospheres



Flat Top Chains (Steel and Plastic)

- Engineered specifically for the bakery industry
- Applications with many innovative surface and material options
- Reduces jams and conveying tip ups
- For high speed, high strength applications



Process Hoses

- Flexible and strong rubber hoses able to resist and absorb pressure/pulsing
- FDA compliant and EU regulations N. 1935/2004 and 2023/2006
- Hygienically swage couplings on the hose ends eliminates the gap between the coupling and the hose, ensuring the cleanliness of the assembly
- Colour coded hoses help to prevent product cross contamination



Motor Gear Units

- Designed for the bakery industry
- Smooth surface for easy cleaning
- Corrosion and chemical resistant
- High IP rating for washdown
- Unique surface treatment with no paint to detach or flake off



V & Wedge Belts

- High load carrying capacity
- Double fabric provides abrasion and wear resistance
- Shock, stretch, heat and oil resistant



Transmission Chains

- 24-hour operation 365 days a year
- Designed for limited lubrication capabilities
- Withstands high temperatures
- Engineered for hygienesensitive environments
- Operates in abrasive conditions



Hygienic Pipe Valves and Fittings

- Range of certified hygienic fittings, valves and tubes
- Time saving non-standard hygienic piping products held in stock, improving installation times





Molded/Solid Oil Technology Bearings

- Specifically developed technologies for applications requiring high levels of hygiene
- Ensures the correct amount of lubrication is supplied to the bearing to suit environment - maintenance free
- Minimises contamination and water ingress during cleaning
- Operating life up to twice as long as grease lubrication in water or contaminated environments



Maintenance Free Bearing Ranges

- Latest re-lubrication free technology – Food grade, optically detectable components, hygienic housing designs and innovative bearing sealing system prevents ingress of contamination and bacteria
- Corrosion resistant bearings with food grade grease and high performance sealing designed to increase life
- Stainless steel and composite housing ranges available - strong, lightweight and chemical resistant
- Designed to eliminate washdown related corrosion and premature failure



High Temperature Bearings

- Designed for operation in extreme temperature environments
- Special component materials, internal geometries and seal materials designed to improve bearing life
- Improved machine reliability as premature failure due to temperature is avoided
- Reduced maintenance and downtime - designed for increased life



Linear Bearings

- Range of stainless steel Linear Guide Rails designed to reduce risk of corrosion and maximise life
- Maintenance free Linear Guide range offers extended operational uptime
- Range of products designed to operate in extreme temperatures
- Designed to achieve high speeds and positional accuracy



Hydraulic Solenoid Operated Directional Control Valves

- High working pressure
- High flow rates
- Low pressure drop
- With wet type solenoids, these valves ensure low noise and long life



Bakery Specific Chains and Accessories

- Designed for every proofer and oven application
- Plated proofer chains with very high temperature capability
- Fully interchangeable with many original equipment manufacturers
- Increased production output
- Greater reliability



Couplings

- Robust
- Reduced maintenance costs and downtime
- Application related design

adding the right ingredients to help make you even more successful

Working with Rubix goes a lot further than simply delivering the right part at the right price at the right time.

We understand the pressures you face in relation to driving down costs while optimising production efficiency. This means that we can:

- Use our sourcing expertise and substantial international buying power to reduce your parts acquisition costs
- Offer you the option of alternative quality branded parts, or suggest alternative products where appropriate
- Introduce production line efficiencies by measuring performance and monitoring their condition
- Train your staff in industrial supplies management and best practice, or even provide you with services within your plant
- Standardise your purchases and rationalise your choice of suppliers; even getting suppliers to hold and manage inventory on your behalf, providing consignment stock where appropriate
- Streamline and consolidate invoicing for more efficient purchasing processes
- Profile stock holding against critical needs to eliminate over or under stocking
- Provide all the invoice and ordering processes online for lower cost process management

And all of this, of course, works like you do, 24/7/365





we've got bakery covered

On both national and local levels, Rubix offers a comprehensive range of products and services to support the maintenance, repair and on-going operations of production machinery – keeping industry moving and running at optimum efficiency.



Our customers are buyers, engineers and plant managers who need the right product at the right time, and at the right price. They also want the kind of technical support that only true specialists can provide to make positive impacts on their businesses in terms of production efficiencies and significant cost reductions.

We offer more than 5 million different product lines – 500,000 of which are in stock at any one time, all available 24 hours a day, 365 days a year. Via our centrally-located National Distribution Centre in the Midlands, plus a network of branches across the UK, we'll get it to you on time, every time.

In addition we operate on-site at more than 200 customers' businesses — including full dedicated bespoke branches at over 100 customer Insite™ locations.

Larger customers with multi-site operations throughout the UK are provided with a dedicated Key Account service to add real value to your maintenance operations, to ensure that all aspects of a national agreement are implemented successfully across all sites, and that service level commitments are fully met.

With our specialist expertise, international strength and local presence – combined with our thorough understanding of the baking industry – we are ready to become your parts and products partner.

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