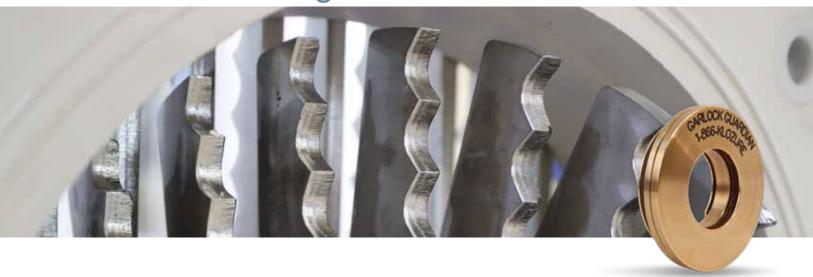


# Case Study: KLOZURE® - GUARDIAN™ Food & Beverage



### **INDUSTRY**

Food and Beverage

### **CUSTOMER**

Food processing customer shredding zucchini for distribution to restaurants, schools and other food manufacturers.

## **BACKGROUND**

The food processing customer has a zucchini shredder under heavy washdown. The shredder uses two bearings each costing \$1,000 that are protected by generic dual lip seals. Due to ingress of cleaning solution their bearings would fail every 6 weeks. The end user was looking for solutions to extend the life of their bearings.

### **CHALLENGES FACED**

The customer has 6 shredders, each requiring a set of bearings every 6-8 weeks, leading to over \$100K a year in additional bearing spend. In addition, they incurred the cost of downtime, which they have no way to make up as they are a 365 day a year operation, plus the associated maintenance expense to replace the bearings. The customer was looking for a way to protect their equipment and maintain their current washdown processes to preserve the cleanliness of their operation.

# **OPERATING CONDITIONS**

Size: 130mm shaft

Temperature: 40°F - 130°F (4°C - 54°C)

Application: Shredder

Media: Water Speed: 900 RPM

### **SOLUTION AND BENEFITS**

Garlock designed and produced two GUARDIAN™ bearing isolators tailored to the application. These have been in service for over 9 months without failure. The end user wants to run until failure before changing out the other 5 shredders. Once converted they will recognize a \$100K/year annual savings, in addition to maintenance and downtime savings.

For more information, please visit: http://www.garlock.com