



CHAIN RELIABILITY - BAKERY



SUMMARY

Industry: Food and Beverage Industry

Product: Chesterton® 690 FG

Plant: Bakery

Equipment: Reynold Chain

Location: Sydney, Australia

Summary: The chain was contaminated and stiffness was reported in both the chains and carrier trays.

Build up on either side of the trays was preventing free movement and prolonging operation.

Chesterton® 690 FG was applied to the chains, increasing application interval and operational efficiency.

ROI: 4 years since initial application, the proposed cost benefit is \$3778.00

PROBLEM DESCRIPTION

- Chain was contaminated by flour prior to application.
- Customer reported stiffness in both the chains and carrier trays.
- Build up on either side of the trays was preventing free movement and prolonging the proofing of the dough.

MAINTENANCE HISTORY



- In the bun inter-proofing area there was one bay with 2 x 30m lengths of chain, 60m in total. The chains had been lubricated with Belray No-Tox®.
- Chains were lubricated and cleaned weekly with air driven technology.
- Retensioning of the chains was required once a month on average.

SOLUTION

- After initial application of Chesterton® 690 FG across 60m of chains, results were almost immediate.
- Chains appeared cleaner and allowed free movement of the carrier trays.
- No stretch in the chain is evident to date.



RESULTS

- The chains are now running free of contamination and stiffness has been eliminated in both the chains and carrier trays.
- The frequency of application intervals was stretched out from weekly to fortnightly. The process of proofing the dough now occurs efficiently without interruption.
- 4 years on from the initial application, the chains are still in good condition and the customer continues using Chesterton® 690FG on all chains.



CONTACT

Australia Toll Free 1800 352 228
International +61 2 8853 3000

info@imatech.com.au
imatech.com.au