

FOODLUBE® CASE STUDY: FOODLUBE HI-TORQUE 320 – SAVOLA



Customer/Location

Savola, a major pasta manufacturer in Egypt and the Middle East, located in 10th Of Ramadan, Egypt.

Application/Current Product

The application involves pasta conveyer chain lubrication with the current product in use being Mobil DTE FM 320. Previously, Kluber 4-UH1 320N was also used.

Background

The customer encountered several problems with the current lubrication product:

- Loud noise from the chain due to friction.
- Oil dripping off the chains.
- Chains drying out when exposed to increased temperatures.
- Excessive amount of oil required for lubrication.
- Replacing guides and chains every year.
- Challenge
- The customer's challenge was to increase the chain's lifespan, reduce chain noise, and improve lubrication intervals.

The ROCOL Solution

ROCOL recommended the use of FOODLUBE Hi-Torque, incorporating the unique SUPS technology to enhance pasta conveyer chain lubrication.

Customer Feedback

ROCOL FOODLUBE Hi-Torque 320 outperformed the Mobil and Kluber products, providing the following advantages:

- Lubrication interval extended to one month compared to twice a month.
- No dripping from the chains.
- The lubricant remains effective even after one month.
- Reduced lubricant usage to 18 liters per chain per year, less than 1/5th of the previously used product, resulting in 96 liters per chain per year.
- Extended lifespan of chains and guides to more than 3 years.
- Cost savings of over \$20,000 USD per chain every five years.