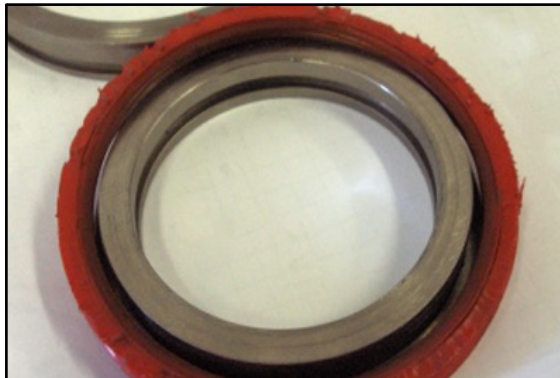


## Challenge

### Background

A biscuit manufacturer was experiencing sealing issues with its turbo cream mixer due to premature seal wear from crystallizing sugar.

- Competing seals are only lasting one to three months which was not acceptable to the customer.
- Metal rings (in and out rings) and bearings had to be replaced prematurely due to failure.
- The replacement of the working heads constituted three to four hours with two technicians.



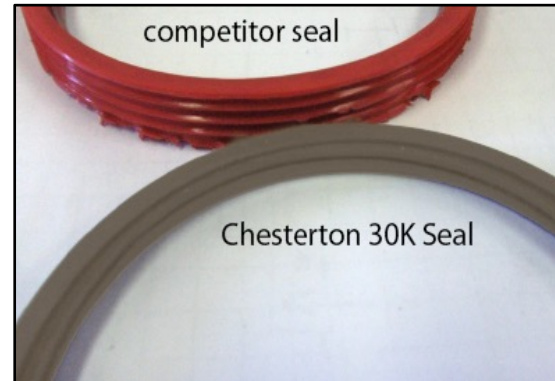
Failed competitor seal.

## Solution

### Product

Chesterton specialists recommended switching to the **30K Rotary Seal using AWC300 material**. The benefits with the **30K Seal** are:

- Lower friction with PTFE material. (Lower friction means lower temperature at the sealing surface.)
- The flexible lip seal on the **30K** effectively protects sugar crystallization from getting under the seal lip.



Failed competitor seal (top image) compared to Chesterton 30K (bottom seal).

## Results

### Increase Reliability/Cost Savings

The solution offered to the customer has been running without any issues for two years.

The customer witnessed significant cost savings as the new sealing solution meant reduced maintenance related shutdowns and cost savings from not have to replace components (such as metal rings and bearings).



Chesterton 30K Rotary Seal.