

Case Study



INDUSTRY

Bakery

PROBLEM

High volume commercial bread making involves a process called 'proofing'. Loaf sized steel moulds containing the bread dough pass through the proofing oven triggering the yeast and other ingredients making the dough soft and fluffy prior to passing through the baking oven. A large bakery in SA operates 24/7 – so reliability of the proofing process is critical. The environment is tough – with temperature extremes and bakery ingredients contaminating bearings and causing frequent bearing failures – every 2 months.

APPLICATION

Proofing Oven

SOLUTION

BSC's Engineering Services inspected the application and recommended DVP17K075S Brutes with the combined benefit of triple-lip sealing and the ability to set the bearings in a float/float situation.

BENEFIT

The customer replaced all the bearings accordingly and 14 months later the original Blue Brutes are still going strong. This has provided the site with a huge increase in reliability and production downtime saving, resulting in the customer identifying and signing-off a Costdown saving to the value of \$192,000 over the past 12 months.

Figure 1: Schematic of the oven and proofing oven with the heat pipe heat exchanger ducting systems.

