



SKF® conveyor solutions cut downtime, boost uptime

Benefits

- Helps keep your facility HACCP-compliant
- Reduces unplanned downtime
- Lower maintenance and repair costs
- Drop-in replacement
- Enhances your investment in plant equipment

Typical applications

SKF offers components for the following types of conveyor systems:

- Belt types
- Gravity roller
- Live roller
- Powered roller
- Elevation/incline
- Flexible/skate wheel
- Continuous oven
- Dewatering
- Diverters/gates

SKF conveyor components enable your machinery to run better, faster, longer.

SKF® provides cost-effective solutions for virtually all of the rotating components in today's conveyor systems. Designed for the rigorous demands of the food industry, each SKF component provides specific benefits which result in less unplanned downtime, fewer repairs, and longer service intervals.

Any of the SKF components—or a combination of them—are drop-in replacements for your existing conveyor systems to upgrade your levels of productivity, and ultimately help increase your operation's profitability.



SKF conveyor solutions include:

Mounted products

- Ball and roller units
- Pillow blocks
- Split pillow blocks

Bearings

- High temperature bearings
- Sensor bearings

Seals

- Full line shaft and lip seals

Lubrication

- Automatic lubrication systems
- Food-grade lubricants

Power transmission

- IWIS chains
- Ball transfers

Maintenance products/services

- Induction heaters for bearing installation
- Impact spanner wrenches/pullers
- Shaft and belt laser alignment services
- Equipment rental

Reliability Systems

SKF's team of reliability specialists offer consulting, project-based, or turnkey services to augment your proactive or preventive maintenance programs.

For more information on our full line of HACCP-friendly products, contact your SKF Authorized Distributor or visit www.skfusa.com



SKF puts more ROI in your MRO.

The whole idea behind the SKF 360° Solution is to help you get more out of your plant machinery and equipment investment.

This means lowering your maintenance costs, or raising your productivity, or both! Following are examples of the SKF 360° Solution at work in the food industry.

Mounted products

Concentra ball and roller units— feature a unique 360°-grip connector that applies the right shaft force and internal clearance every time. This SKF patented locking technology provides longer service life by reducing vibration, and fretting corrosion.



Marathon® Series composite bearing units— provide double the service life of conventional cast iron bearing units under corrosive and washdown conditions. Marathon® bearing units are USDA-approved grease-safe for all food processing applications and require no lubrication.



Bearings

SKF high temperature bearings— temperature rated to 662°F (350°C). A unique graphite cage provides lubrication. Virtually maintenance-free, no dripping, no grease cleanup required. With an extended service life of 40,000 hours (4-1/2 years running 24/7), these bearings are a very cost-effective solution for replacing conventional bearings and high-temp greases in continuous baking ovens.



SKF sensorised bearings— capable of determining speed, temperature or load variation, providing greater control and avoiding unplanned downtime.



Lubrication systems

SKF's SYSTEM 24®— with Multipoint automatic lubricators is the reliable and cost-effective solution for 24/7 lubrication. SYSTEM 24® eliminates the "need to touch" and is ideal for hard to reach or hazardous locations. SYSTEM 24 comes with USDA 1 approved grease or other food grades to fit a range of applications.



Services/Reliability Systems

SKF's specialists can work with your reliability and maintenance personnel to identify improvements that will yield the greatest return. SKF also offers various machine monitoring equipment to drive your proactive and preventive maintenance programs.



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