



ENVIRONMENTAL TECHNOLOGY

Seal upgrade improves mixer reliability 5200%

A corn milling facility in the UK had lip seals fitted to the shaft of a dough mixer.

The dough mixer is a critical piece of equipment on site and runs continuously. Maintenance of the dough mixer is carried out during planned shutdown periods. The lip seals were fitted to both the drive end (DE) where the product is powder, and the non drive end (NDE) where the product is wet. Both the DE and NDE lip seals started leaking 1 to 2 weeks after installation. The loss of product containment was both unhygienic and hazardous to personnel, and a solution needed to be found.

The company approached AESSEAL® for a solution. AESSEAL® recommended fitting RDSX™ split single seals. Adapter plates were made to allow the seals to be fitted to the dough mixer. The seals were fitted with Flowtrues in order to control the seal environment and keep the product away from the seal faces. The NDE seal was installed in March 2019 and the DE seal in November 2019, and have run without issue since that time. The new seals have proved to be highly effective in sealing both the dry (DE) and wet (NDE) ends of the dough mixer, eliminating clean-up costs by preventing product loss and consequently removing the environmental issues. The split seal design means that if required, the seals can be replaced without the need to remove the bearing housings and the gearbox on the drive end of the machine.



Before



After

5200% Mean Time Between Failure increase

Industry:	Food & Beverage
Product:	RDSX
Application:	Dough mixer
MTBF Increase:	5200% (and counting)
Reference N.O:	CS0028

