

AES-Elast™ the answer to seal selection problem

Employees at William Grant's Scottish whisky distillery in Girvan, Ayshire, were having difficulty selecting the correct mechanical seals for specific applications.

The problem arose because engineers were dealing with up to 12 different 35mm dual cartridge seals in a variety of seal faces and elastomers. This increased the risk that the wrong seal would be chosen for a particular operation. Errors in selection frequently led to seal failure, resulting in significant downtime and a costly loss of production.

AESSEAL® was able to solve the problem with its highly versatile elastomer AES-Elast™, which is probably the world's most generically applicable elastomer. It has gained a reputation as being as close as possible to a one-size-fits-all elastomer solution for generic process seal applications.

AES-Elast™ has been particularly successful in the Food & Beverage industry not just because of its FDA compliance but also because of its wide chemical compatibility and its hot water and steam performance. The wide compatibility range and resistance of AES-Elast™ against steam and hot water in CIP/SIP cleaning processes means it can stand up to these varied process conditions, significantly improving reliability while at the same time being FDA-compliant for the industry...

"The decision 18 months ago to go with AESSEAL® double and single seals, and its AES-Elast™ elastomer, has made a huge difference to our productivity,"

'Dramatically reduces inventory costs'

Industry: Food & Beverage

Product: AES-Elast™

Application: Distillery

MTBF Increase: 200% (and counting)

Reference N.O: TD3103151





The use of AES-Elast™ has meant that the MTBF on seals at the Girvan distillery has improved from six months to 18 months and counting. It is being used both with FIDC™ double seals and CURC™ single seals, and has enabled the company to dramatically reduce its large and costly stock of seals by standardizing its seal inventory. As a result, AESSEAL® has become the main seal supplier at the Girvan site.

Gerry Docherty of distillery's maintenance team says that the use of AES-Elast™ has helped the company achieve a production capacity of 99.4%.

"The decision 18 months ago to go with AESSEAL® double and single seals, and its AES-Elast™ elastomer, has made a huge difference to our productivity,"

Mr Docherty said.

"It has removed the risk of operator error in selecting the incorrect mechanical seal, which in turn has improved reliability and reduced downtime. We have also been able to greatly reduce our spending on seals by cutting down on our seal stocks."



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