



LabTecta ends leakage problem at UK plant

The existing seals on a mixer at a food plant in the north of England were failing on average every four weeks. Each failure meant loss of containment and the loss of a batch of product worth £20,000. Added to this were the cost of repairs and the loss of a day's production.

To help remedy the problem, AESSEAL® recommended the installation of the LabTecta®66RDS-IAP seal support system, which is designed for applications where it is necessary to contain product or gases within an enclosure. The IAP uses labyrinth technology to direct the air purge inboard, preventing the product from entering the seal and escaping into the environment.

The system was installed in June 2025 and has been working perfectly for more than 12 months – no failures, no loss of product, and no downtime. Total savings for the customer after just one year are estimated at almost £300,000. The positive air purge helped contain the product, keeping the seal in excellent condition with no contamination.

To provide additional reassurance to the customer, AESSEAL® site support technicians were present to carry out the installation. The IAP was a new concept to the company but its managers were sufficiently impressed that they are now planning to install the same system on the other three mixers on site.



‘Custom design saves almost £300,000 per year’

Industry:	Food & Beverage
Product:	LabTecta®66RDS-IAP
Application:	Mixer
MTBF Increase:	1,500% (and counting)
Savings:	>£340,000 (and counting)
Reference N.O:	TD3149684

