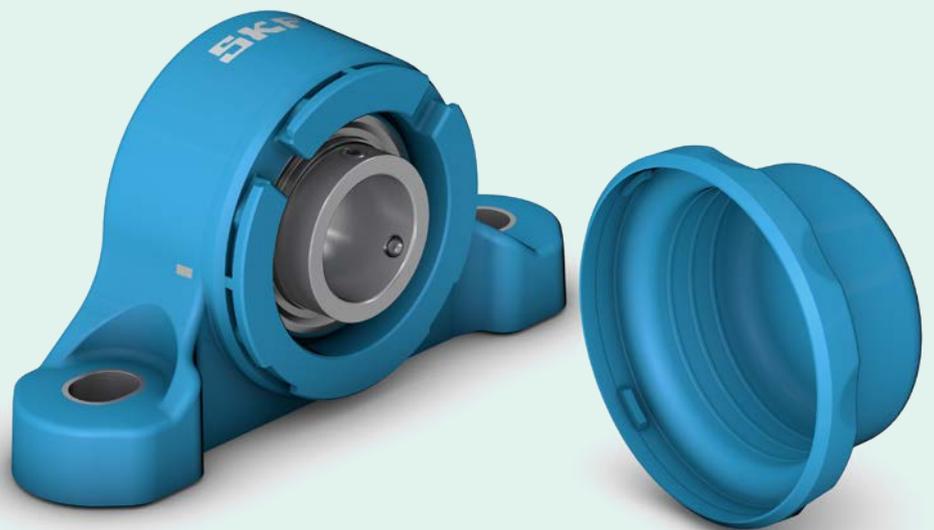


# Supporting proactive food safety

SKF Food Line ball bearing units – Blue Range



FOR  
DEMANDING  
FOOD AND  
BEVERAGE  
ENVIRONMENTS



# Reduce risks to food safety

With food recalls on the rise and safety regulations becoming stricter across the globe, proactive food safety programs have become the norm. As a result, companies must incorporate the latest advancements in hygienic design into all of your food processing assets – while also supporting your most critical goals around performance, cost and sustainability.

The SKF Food Line ball bearing units – Blue Range have been developed to offer a complete range of hygienic and high-performance bearing unit solutions for the most demanding Food and Beverage environments. Specially developed to help eliminate contaminants and to reduce the spread of bacteria, they provide a solution to many food safety issues. Lubricated for life and designed to withstand frequent washdowns, the new bearing units also solve many of the problems connected with traditional maintenance.

**Learn how with SKF, you can:**



Reduce risks to food safety



Increase performance and uptime



Reduce maintenance and related costs



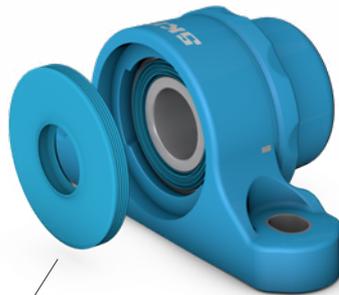
Foster a sustainable culture

# Designed for improved hygiene

SKF Food Line ball bearing units – Blue Range have been specifically designed from the ground up, component by component, for improved hygiene and compliance with food safety regulations.



Base seal



Back seal



End cover

## Reduce bacteria buildup during food processing

**Base seal:** when mounted, the periphery of an overmoulded rubber deforms to provide a tight base seal to the mounting frame.

**Back seal:** seals statically against the housing and dynamically against the shaft, preventing process material from entering the bearing cavity from the back.

**Housing:** helps to eliminate crevices or recesses where soiling and bacteria might accumulate, including filled base.

**End cover:** effectively seals the unit off, while a patented locking mechanism prevents it from accidentally dislodging.

**Relubrication free:** helps to eliminate excess grease accumulation in end covers where bacteria can grow when exposed to processing material and liquids.



*Comparative washdown test: left picture shows crevices and areas where food residues have not been properly removed after a typical industrial washdown. The right picture shows the new highly cleanable unit.*

*With no relubrication required, there is no accumulation of excess grease in end covers.*

## Improve hygiene at washdowns

**Angled surfaces:** promote self-draining and deter soiling, regardless of mounting orientation.

**Extremely smooth surface finish:** provides high cleanability, comparable to the internal surface finish on hygienic tubing and piping.

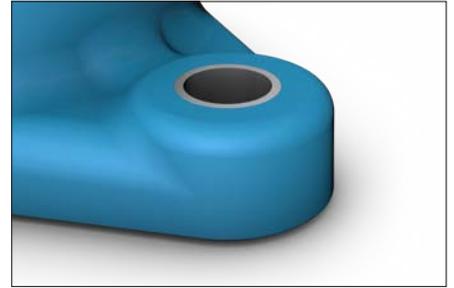
**No excess grease:** eliminates the risk of infected bearing grease spreading towards the food zone during pressure wash.

## Proactively protect your products and ensure compliance

**Compliant components:** housings and end covers that comply with FDA regulations. FDA and EC-compliant bearing, base and back seals made from a food-grade synthetic rubber.

**Food-grade bearing grease:** allergen-free and approved for accidental food contact.

**Blue seals and housing material:** aid with optical detectability if accidental contamination is suspected.



*Angled surfaces promote self-draining and deter soiling.*



*Food grade grease NSF H1, American Halal Foundation (AHF) and 1K Kosher certified.*



*With the SKF solution, the risk of infected bearing grease spreading to the food zone during pressure wash is reduced.*

# Increase performance and uptime

SKF Food Line ball bearing units – Blue Range have been engineered to reduce downtime for maintenance and cleaning. The patented bearing sealing system and the high-performance grease also increase the reliability and service life of your bearings.

Sealability of the complete units and the high performance of insert bearings contribute to increased asset availability.



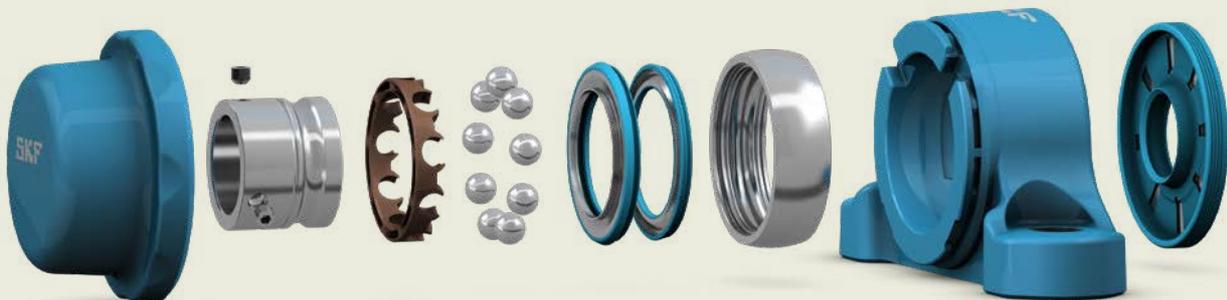
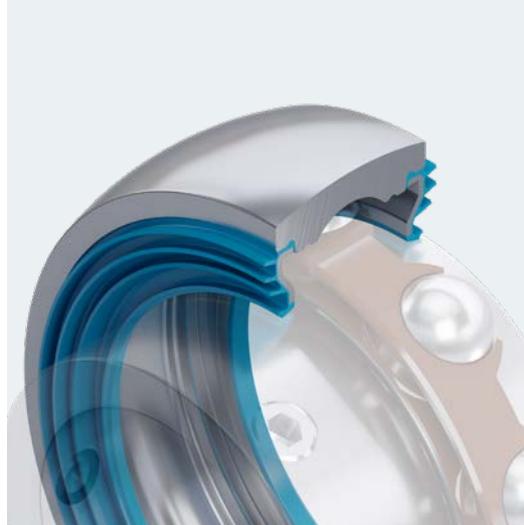
## Increase bearing service life

- **Patented bearing sealing system:** a radically different approach that helps to prevent damage caused by detergent and water ingress into the bearing.
- **Sealability of complete units:** helps to prevent ingress of process material and cleaning agents via a back seal that seals statically against housing and dynamically against shaft. The end cover seals completely against the housing on the front side.
- **High-performance, food-grade, and allergen-free grease:** offers good resistance to degradation in the presence of a detergent.

- **Corrosion-resistant insert bearing:** includes ANSI-grade 420 stainless steel inner ring, outer ring and balls or zinc-coated bearing components as an option.

## Reduce relubrication and cleaning downtime

- **33% percent faster cleaning of open units:** enabled by the hygienic design of all components and the relubrication-free feature.

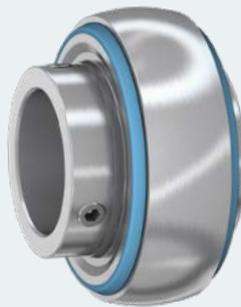




## Assessing the cost of relubrication

As an example, relubricating 100 bearing positions requires about:

- 15 g (0.53 oz.) of lubricant per bearing purge, which equals
- 1,5 kg (3.3 lbs.) per weekly maintenance cycle, or a total of
- 78 kg (172 lbs.) of lubricant per year.



# Reduce costs

Because the SKF Food Line ball bearing units – Blue Range have been designed for relubrication-free operation and increased performance even in harsh environments, you are able to reduce maintenance and related costs in a variety of ways.

## Reduce maintenance costs

- **Relubrication-free:** leads to labour and lubricant cost savings.
- **Increased bearing service life:** get more production out of your bearings before you have to replace them.

## Reduce environmental costs

- **Water savings:** 33% less water required for cleaning excess grease off open bearing units.
- **Reduce waste:** less cost for purchasing and disposing of grease absorbents used for cleaning off excess grease.

## Reduce downtime costs

- **Planned downtime:** can be avoided or reduced with relubrication-free bearings, so you can potentially optimize or increase production.
- **Unplanned downtime:** can also be reduced or prevented by avoiding incidents around food safety, bearing service faults or even personal injuries.

## Provide a safer work environment

Getting the most performance out of your assets is critical, but so is protecting your people in the workplace. Relubricating in hard-to-reach spots increases the risk of accidents – as do the slippery floors in areas that must be frequently washed down.

With SKF bearings, you reduce grease on the floor and eliminate manual relubrication tasks thanks to our relubrication-free technology. You also protect workers from coming into contact with dangerous parts via a secure locking end cover. As a result, the risk of accidents is reduced.

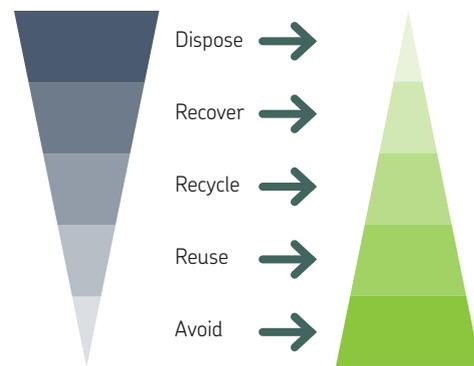


# Achieve environmental benefits

With SKF Food Line ball bearing units – Blue Range, you are better positioned to achieve sustainability related to prevent, reduce and recycle goals described below. This fosters a proactive versus disposal-oriented environmental culture at the same time as the CO<sub>2</sub> footprint is reduced 0% landfill can be achieved.

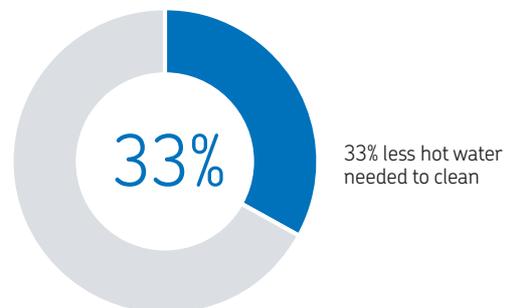
## Prevent

- Wastage of production caused by unplanned downtime
- Waste water contamination from excess bearing grease
- Disposal of cleaning rags and paper towels



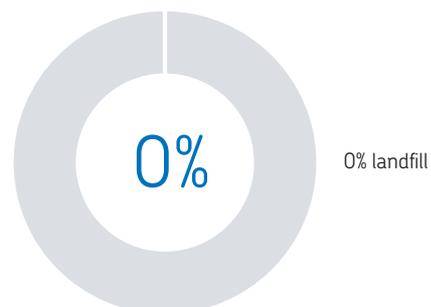
## Reduce

- 33% less hot water needed to clean open bearing units
- CO<sub>2</sub> through less energy consumption to power the bearings and lower frequency of replacement



## Recycle and zero landfill

- 0% landfill
- 59% of the product can be recycled\*
- 41% is energy-recovered



\* Based on product recyclability analysis by Stena Recycling, 2018

REDUCE GREASE  
IN WASTE WATER



SUSTAINABLE DEVELOPMENT GOALS

### Help prevent water contamination – use water and resources more efficiently

SKF Food Line ball bearing units - Blue Range help prevent water contamination and reduces water use in your food and beverage processes. It enables a longer operating life and is highly recyclable, improving your resource efficiency – both in your operations and over the life cycle of the product.

This is one example of how SKF customer solutions can be used to support a positive impact on the Global Goals.

## Go to [skf.com/foodandbeverage](https://skf.com/foodandbeverage) to:

- See what other customers have achieved with SKF Food Line ball bearing units – Blue Range
- Download the SKF Food Line ball bearing catalogue for more technical features and details
- Find out where to buy

[skf.com](https://skf.com)

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