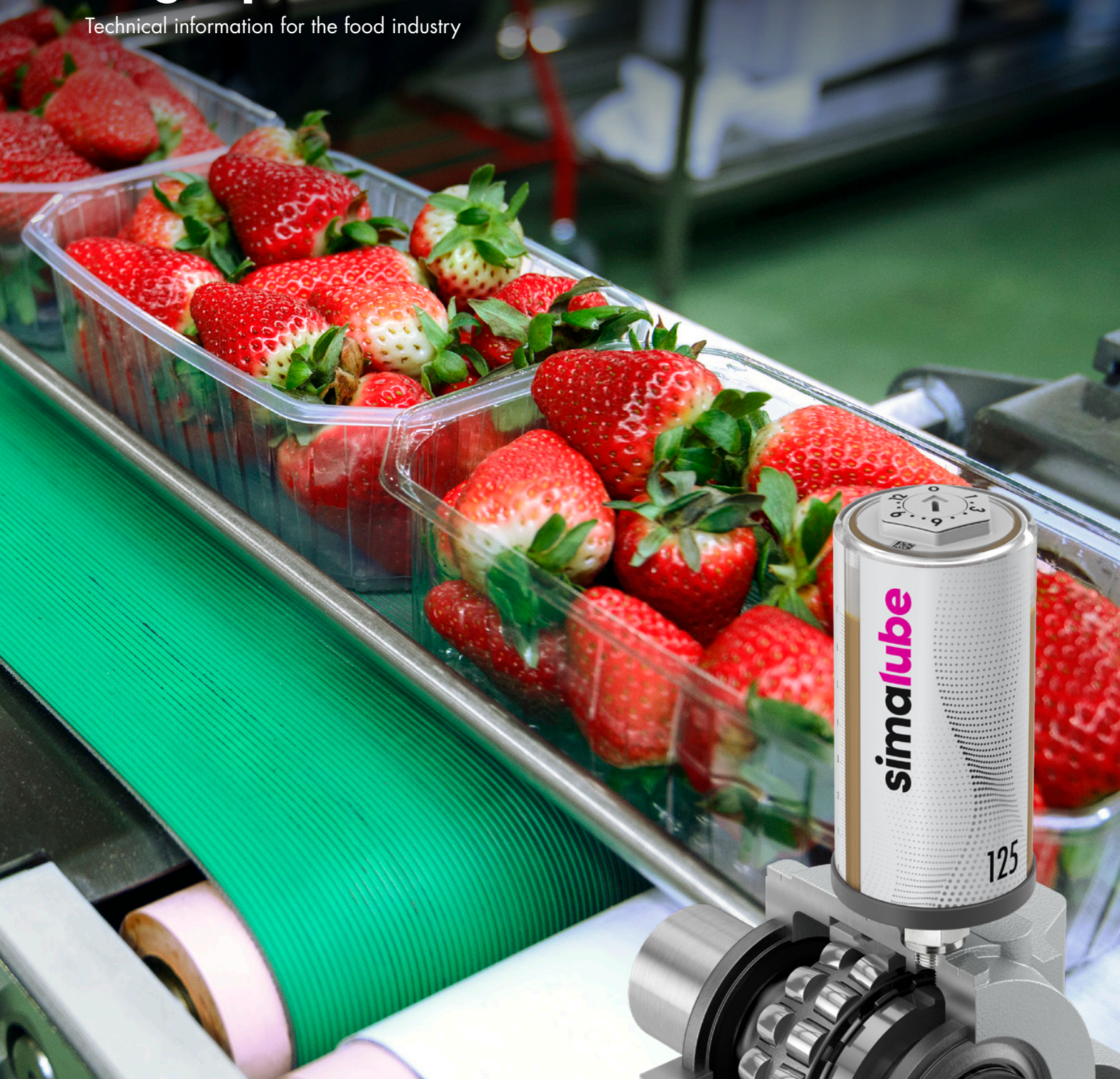


simalube – the automatic single-point lubricator

Technical information for the food industry



simalube

 SWISS MADE

The lubrication experts

Reduce costs and lengthen the life of systems with **simalube**

Machines and systems in the food industry must function perfectly even under extreme conditions of use. Dampness, contamination, high temperatures and high relative humidity stress the parts of the system and have a considerable adverse effect on the working life of bearings and chains. In most cases in the food industry, this involves mass production systems, where any downtime means high production losses. Reliable lubrication is essential to withstand these extreme conditions and to avoid unplanned downtime. The simalube single-point lubricator offers the perfect lubrication solution because simalube supplies the right amount of lubricant at the right time at the right place. Servicing costs are reduced, shutdowns of production systems are avoided and their working life is lengthened.

Precise dosing and a constant delivery of lubricant

The production of food requires a high level of cleanliness and compliance with strict industrial hygiene standards. Seals can be damaged and bearing corrosion caused by the cleaning required to maintain hygiene. Thanks to exact dosing and the delivery of a constant amount by simalube, the bearings and chains are always supplied with the right amount of lubricant and no longer need to be lubricated by hand. Excessive lubrication can contaminate the systems and in the worst case lead to contamination of the food. All the simalube food-grade lubricants are NSF H1-registered to cover these exceptional cases.

Among other applications, simalube lubricators are used by canners, milk processors, beverage fillers, in meat and fish processing plants, in the pharmaceutical industry and much more.

«simalube lubricates continuously, extends the service life of production facilities and reduces maintenance costs»

The benefits of automatic lubrication with **simalube**:

- Increased operational safety
- Reduced downtime
- Constant supply of hard to reach lubrication points
- Less time spent on maintenance
- Reduction of wear and longer life of the components

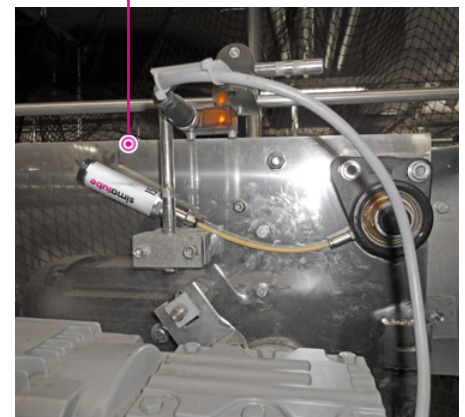
«The food-grade lubricants of the simalube lubricator are all **NSF H1-registered**»



Chain lubrication with a 250 ml simalube and a flat brush.



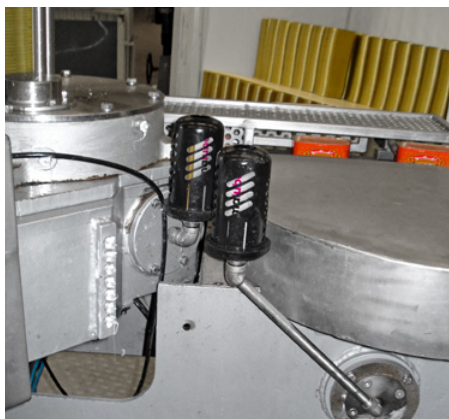
Two 60 ml simalube units lubricate the bearings of the deflector roller of a conveyor belt in potato processing.



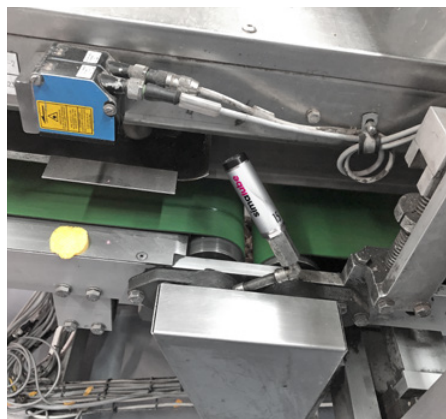
Flange bearing lubrication with a 15 ml simalube, the smallest lubricator in the world.



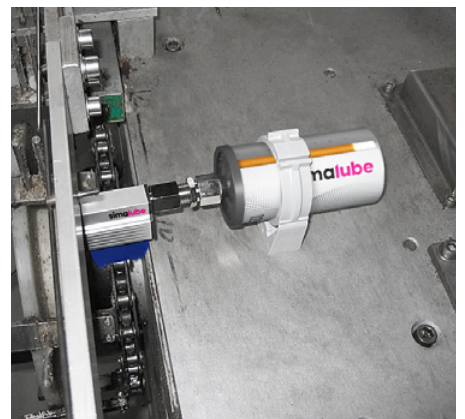
Lubrication of the flange bearing in the drive unit of an ascending conveyor.



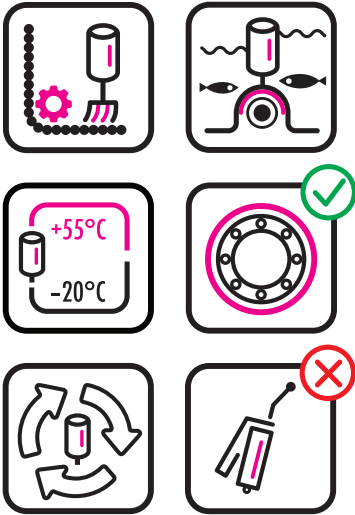
Lubrication of the rotary table of a filling unit for canned food. The lubricators are protected by a safety hood.



Bearing lubrication of the drive roller of a conveyor belt in the production of chips (crisps).



In the food industry special brushes with blue bristles are used, as they can be detected more easily by monitoring cameras.



Applications and advantages

simalube areas of application in the food industry:

- Preparation processes (peeling, grinding, pressing, cutting machines)
- Processing operations (washing units, cooling and freezing units)
- Filling and loading processes (conveyor systems, slicers, filling systems)
- Packing machines (packing, shrink-wrapping labelling)
- Palletizers

Your benefits from automatic lubrication with simalube:

- Proven lubrication system in the food sector
- Reduction in servicing and maintenance: no more lubrication by hand, this results in enormous savings of time costs
- It is not necessary to switch the machines off while they are being serviced
- A longer working life for the systems thanks to continuous and precise lubrication
- Flexibility: The runtimes can be set over a continuously variable range of 1-12 months
- Only one type of lubricator is required per application. This makes it possible to reduce inventory costs
- Once installed, the lubrication points are reliably supplied with lubricant and cannot be forgotten
- Thanks to the transparent housing, the progress of the lubrication operation can be monitored at all times (quantity control)
- Available in five sizes: 15, 30, 60, 125 and 250 ml, plus multipoint (5x8ml)
- Simple, ecologically-friendly disposal (100% recyclable)
- The hermetically sealed system prevents the penetration of dirt (IP68)



We would be glad to inform you about the use of simalube products in the food sector.

Our highly-qualified specialists have an in-depth technical knowledge and will show you how automatic lubrication can reduce costs and extend the service life of your machines.

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