



No Product Leakage

No Shaft Damage

Reduced Downtime

SUCCESS STORY

CinchSeal® Saves One of the World's Largest Bakery Companies about \$98,000 per Year

BAKERY INDUSTRY

DOUGH MIXING EQUIPMENT

Issue

Flour leakage through shaft penetrations on dough mixers was identified as the source of product and yield loss at one of the world's largest commercial baking corporations. Moreover, the old shaft seals were causing damage to the stainless-steel shaft.

Solution

CinchSeal® 9700 series split stainless steel rotary shaft seals on the dough mixers not only eliminated the flour loss due to leakage but also reduced downtime and protected shaft from damage. CinchSeals' high performance and long life have provided a documented ROI of \$97,736 per year.

Benefits of CinchSeal® Rotary Shaft Seals

- Protect shaft from wear
- Reduce downtime and lost productivity
- Extend bearing life and prevent premature failure
- Stop material loss: flour, yeast, water, etc.
- USDA-certified to meet sanitation requirements
- Minimize airborne dust particles
- Fast, easy installation and maintenance
- Proven return on investment

BEFORE



AFTER

