

Simple Savings

Cheese Processing

Proven Success Case from CinchSeal



A U.S.-based food processing company was facing severe leakage problems in their cheese processing mixers and blenders. The constant leakage not only led to substantial product loss but also created ongoing challenges with increased maintenance demands. These issues resulted in frequent equipment downtime and higher operational costs, as the company had to continuously address the leaks and repair the equipment to maintain production efficiency.

- ▶ Maintenance Before CinchSeal - 45 minute x 5 times a week x 3 mixers = **\$18,720**
Product Waste Before CinchSeal - 100 lb/week at \$1.00 per pound x 3 mixers = **\$15,600**

\$34,320lost

**per year due to
inefficient seals**

- ▶ The consequences didn't stop there—additional costs included machine damage and disposal fees for the lost material.
- ▶ Upgrading to CinchSeal Rotary Shaft Seals eliminated these costs, demonstrating that a small investment can lead to huge benefits. saving the company over **\$50,000 annually**.

CinchSeal isn't just a shaft seal; it's a preventative strategy that protects your product, equipment, and ultimately, your brand's integrity. Ensure your operations are leak-free and cost-efficient by investing in the right solutions.