



Summary

Industry:	Food - Bakery & Cereals
Application:	Oven fans
Actual Saving:	£30,000
Payback Period:	One day



ERIKS Repair and Reinstall a Circulating Fan in 10 Hours

ISSUE

A Nottingham based bakery which supplies major supermarket brands and stores nationwide was faced with an issue on-site with their circulating fans.

The customer operates large ovens at the bakery which are a critical part of the production of loaves of bread. Fixed to the oven are two large circulating fans which had a history of high vibration caused mainly by the constant temperature change and the condition of the foundation.

Due to the production process and the production targets, the ovens can only be shut down for a period of ten hour window slot on certain Saturdays.

SOLUTION

ERIKS Engineers attended site at 6am, removed the fan unit, returned to the workshop, dismantled the fan and dynamically balanced the fan to G2.5 standard. In addition, ERIKS specialists replaced existing bearings with new ones and carried out mechanical work to shaft, reassemble and install and commission the fan unit back on-site.

Everything was completed by 4pm on the same day, enabling production to commence without delay and in this way avoiding production downtime.

OTHER BENEFITS

- Eliminated production downtime
- Technical know-how
- Reliability

FURTHER COMMENTS...

If ERIKS were unable to carry out the work in the time frame this would have resulted in lost man hours and production, increased manufacturing at other sites (and related overtime payments), additional transport cost of approx. £9000 and a potential loss of sales.

MORE INFORMATION

ERIKS Industrial Services

Amber Way, Halesowen,
West Midlands B62 8WG

Tel: 0845 006 6000

Web: www.eriks.co.uk

know-how makes the difference