Clean **Chocolate Production** with RotaLube

Case Study

Challenge

Our customer, a leading confectionary manufacturer, previously had challenges with their chocolate moulding process due to time-consuming cleaning routines. These were necessary to ensure no contamination of their chocolate products during manufacturing, which was costly and inefficient.

The main issue was their chain lubrication system, which was mainly lubricated by small oil delivery tubes that fed onto brushes. This traditional system was ineffective and prone to a sticky build-up of wafer dust, chocolate, and oil that stuck to the chain.

This build-up led to many issues such as extensive cleaning times, higher maintenance costs and wastage from excessive lubrication.

Over-lubricating was a huge concern as it compromised safety and hygiene, posing contamination risks. Ensuring compliance with strict food safety standards while maintaining productivity became a critical challenge.

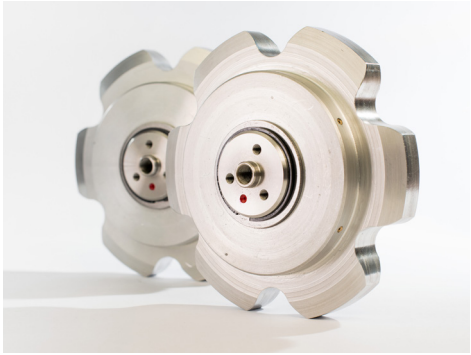
We were tasked with solving these issues while maintaining food standards, without compromising productivity.

- The original lubrication system caused build-up, which led to longer cleaning times, increased operational costs and contamination risks.
- The system's inefficiency also posed a challenge in maintaining food safety standards while trying to optimise productivity.

Solution

To prevent downtime, we identified the Stainless Steel RotaLube System, designed for food industries with corrosion-resistant components like stainless steel, bronze, and Viton seals. It ensures precise lubrication, preventing over-application and contamination.

A new design includes an additional nozzle to reduce build-up and a clear Perspex guard for visibility and safety. The system can be seamlessly fitted and operates during production for maximum efficiency. A 24V DC lubrication pump with adjustable run times and reservoirs allows precise lubrication on both fast and slow-moving moulding plants.



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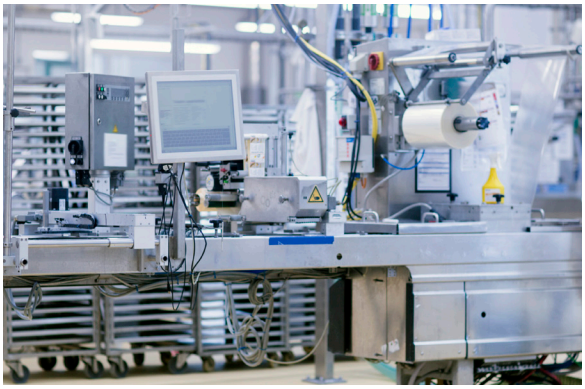


Photo: Food Production Equipment.

Photo: RotaLube System.

Results

The implementation of RotaLube delivered immediate and measurable benefits. The reduction in build-up significantly decreased contamination risks, improved hygiene and led to fewer customer complaints.

Cleaning-up processes became faster which resulted in lower running costs, longer chain life and increased efficiency.

Operation costs were lowered due to less lubricant waste, reduced cleaning and the extension of chain life. The food-safe design also ensured compliance with industry regulations.

Due to its success, the customer has since promoted RotaLube as a best practice throughout their UK operations and now over 20% of their moulding lines are fitted with RotaLube.

Immediate benefits, RotaLube reduced build-up, improved hygiene, reduced contamination risks and lowered customer complaints.

The system lowered operational costs by reducing lubricant waste, cleaning times and extending the chain life.

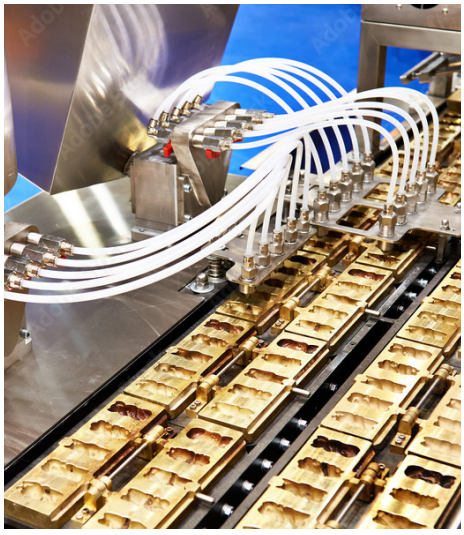
The customer promoted RotaLube as best practice across their UK operations, with 20% of moulding lines now fitted with the system.

Chocolate Molding Machine

A chocolate moulding machine is used in the confectionery industry to shape liquid chocolate into forms or products.

This process involves transporting moulds through various stages of the production process on chains, these chains move at varying speeds depending on the stage of production such as cooling, de-moulding etc.

Preview Image



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