



# The Next Generation of Shaft Sealing



## CINCHSEAL ROTARY SHAFT SEALS FOR BAKERY APPLICATION

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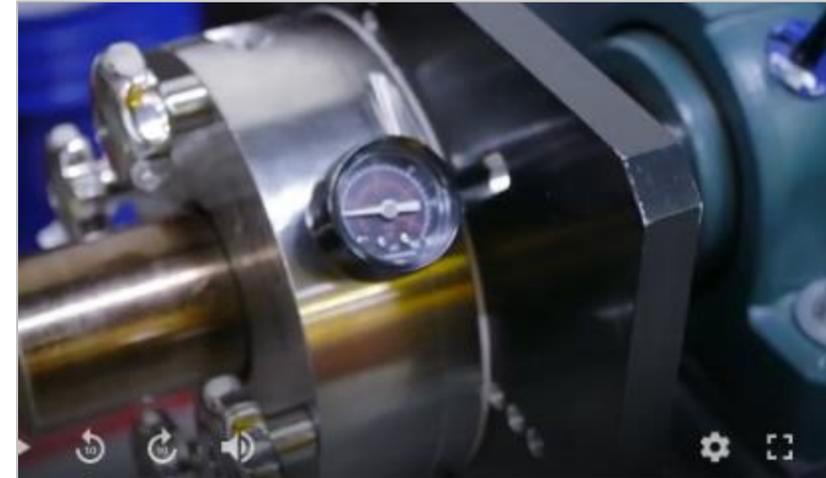
 [www.cinchseal.com](http://www.cinchseal.com)



# The Next Generation of Shaft Sealing

## CINCHSEAL OVERVIEW VIDEO

- **Leading manufacturer of rotary shaft seals:**
  - Patented, unique, problem-solving seals
  - Used with screw conveyors, mixers, blenders, and other bulk-handling equipment
  - Seals in slurries, powders and semi-liquids
- **Industries:** food processing, chocolate, bakery, pulp & paper, feed & grain, industrial, chemical, pharmaceutical, goldmine, battery, and others
- **Over 25 years in business**
  - Current Customer Base: < 4000 customers in < 50 countries
  - Located in Mount Laurel, NJ
- **Used by 2/3 of world's top food and major companies in every processing industry**
  - Standard seals for common equipment types
  - Custom seals designed for specific customers, equipment types, materials and applications





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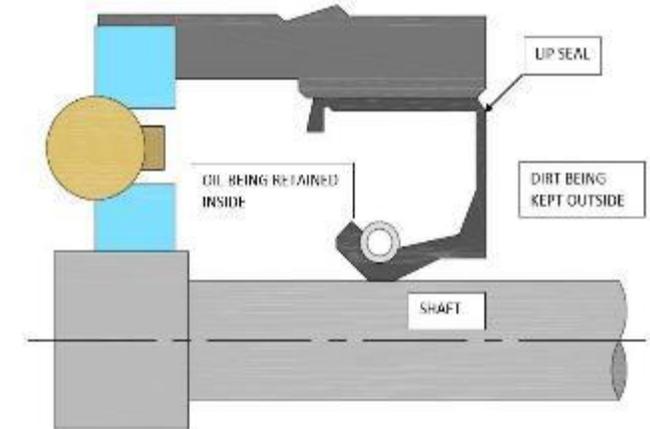
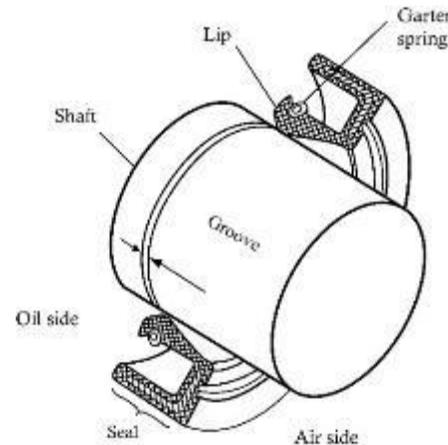
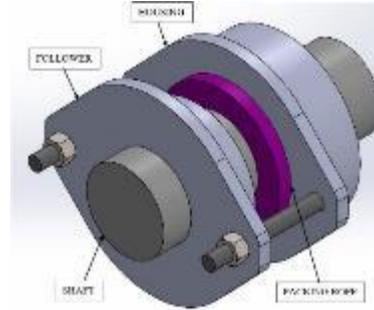
## LIP & PACKING SEALS (WATCH A VIDEO)

### Advantages

- Low-cost alternative
- Have been around for a long time

### Disadvantages

- Unable to handle shaft run-outs
- Do not rotate with the shaft
- Allow product leakage
- Facilitate product loss
- Expensive to maintain
- Cause shaft damage
- Enable bearing failure
- Difficult to hygienically clean
- Require long installation
- Product contamination and recall risk





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## CINCHSEAL VALUE PROPOSITION

### Reduce Waste

- Stop process equipment from leaking valuable product
- Generate savings on material loss and clean-up costs

### Lower Maintenance

- Designed to handle up to ¼" [6.35mm] shaft run-out without losing a seal on the shaft
- Protect gearboxes, bearings and shafts from damage

### Ease of Installation and Hygienic Cleaning

- No need to remove bearings or drive units and do mechanical adjustments due to innovative split design
- Easily assemble/disassemble for wash-downs between batches

### Increase Productivity

- Longer functional life than traditional lip or packing seals
- Avoid unplanned production downtime

### Risk Management

- Prevent product recalls, cross-contamination, and foreign material migration
- USDA- and FDA-certified sealing products



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## FEATURES & BENEFITS

**CinchSeal's** Clean-In-Place (known as CIP) seals are run-out tolerant rotary shaft seals that make the need for processing equipment replacement far less likely as they solve problems associated with traditional lip seals and mechanical packing.

**One-year ROI of up to 10x – 35x**

### Features

**Rotating Drive Elastomer and Rotors Design**

**Tolerance for up to 0.250" [6.35mm] Shaft Dynamic Run-out**

**Self-Adjusting, Abrasion-Resistant Sealing**

**All C.E.M.A. Standard and Metric Sizes**

**Innovative Split CIP Design**

**FDA-Certified Rebuild Kits**

**Custom-Tailored to Any Machinery**

**Available USDA-Certified Models for Dairy, Meat, and Poultry Applications**

### Benefits

Protects bearings, gearboxes, and shafts from damage

Prevents cross-contamination, foreign material migration, product leakage and recalls

Eliminates unscheduled downtime, maintenance, and lost productivity

Designed for C.E.M.A. standard and metric screw conveyor and bulk-handling equipment

- Requires no removal of bearings or drive units
- Allows for hygienic cleaning between batches
- Enables easy installation and maintenance

Reduces the total cost of ownership, replacing soft internal components, without compromising the seal

With custom drawings, perfectly fits on any standard or non-standard new and existing equipment

Provides a hygienic sealing solution for highly regulated industries





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## BAKERY EQUIPMENT

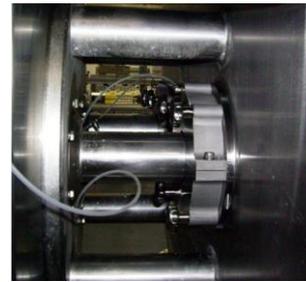
- Tilt Bowl Dough Mixers (Peerless, AMF, Shaffer, Oshikiri, CMC)
- Vertical Slurry Mixers



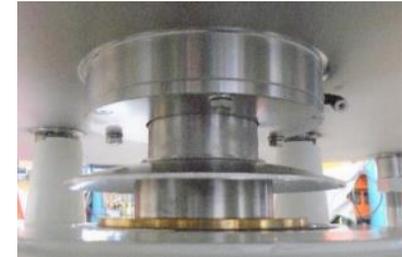
Tilt-Bowl Dough Mixer



Single Sigma Arm Mixer



Vertical Slurry Mixer





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## OUR BAKERY CUSTOMERS

- Flowers Foods
- Bimbo Bakeries
- ADM
- Conagra
- Hershey Foods
- General Mills
- Kellogg's
- Kraft
- Mars
- Nestle

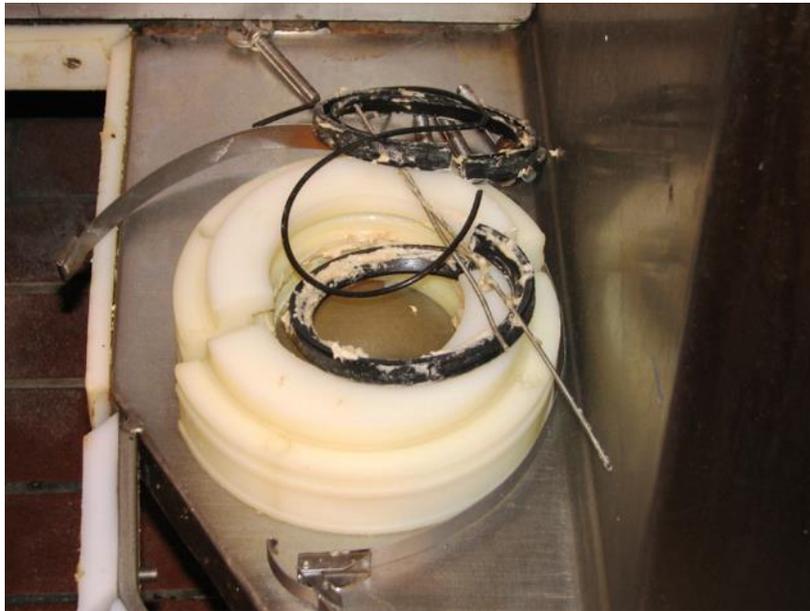




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## BAKERY APPLICATION LIP SEAL DESIGN FLAW

Traditional lip seals utilize problematic, metal "garter" springs that can migrate into batches, causing product loss and recalls. The chance of the metal clips that are around lip seals entering and contaminating the batch is eliminated when switching to CinchSeal.





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## LEAKING BAKERY PRODUCTS BAKERY APPLICATION





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## BAKERY ROI

### ISSUE

One of the world's largest food and beverage companies was experiencing **flour leakage** due to shaft penetrations on its tilt-bowl dough mixers. This leakage was resulting in the loss of material and product yield.

### SOLUTION

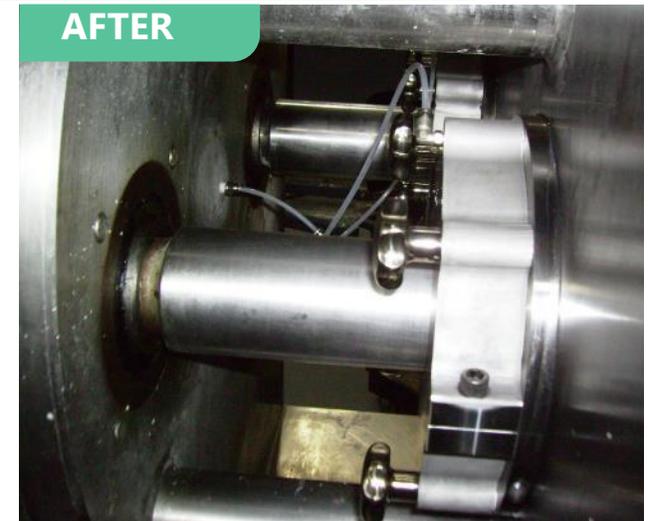
The CinchSeal 9700 seals eliminated the flour leakage and reduced downtime for the dough mixers. Their high performance and long life in this application provided a documented ROI of **\$79,000 in the first year and \$81,000 in the second one.**

## CINCHSEAL CONVERSIONS

BEFORE



AFTER





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## APPLICATIONS

	<ul style="list-style-type: none"><li>• TiO2</li><li>• Salt/Sugar</li><li>• Plastics</li><li>• Variety of Powders</li></ul>	<p>Rotary Air Lock Seal</p> 		<ul style="list-style-type: none"><li>• Cement and Gypsum</li><li>• Metal Powders</li><li>• Grain and Ethanol</li><li>• Sugar</li><li>• Mining</li></ul>	<p>7550</p> 
	<ul style="list-style-type: none"><li>• Bakery</li><li>• Bread</li><li>• Cookies</li><li>• Crackers</li></ul>	<p>9700</p> 		<ul style="list-style-type: none"><li>• Lime</li><li>• Chemical Processing</li><li>• Salt</li><li>• Spices</li><li>• Rendering</li></ul>	<p>7800</p> 
	<ul style="list-style-type: none"><li>• Meat Processing</li><li>• Poultry</li><li>• Meat Rendering</li></ul>	<p>9100</p> 		<ul style="list-style-type: none"><li>• Food Processing</li><li>• Spices &amp; Flavorings</li><li>• Cheese &amp; Dairy</li><li>• Pet Foods</li><li>• Chemical Processing</li><li>• Chocolate</li></ul>	<p>9700</p> 

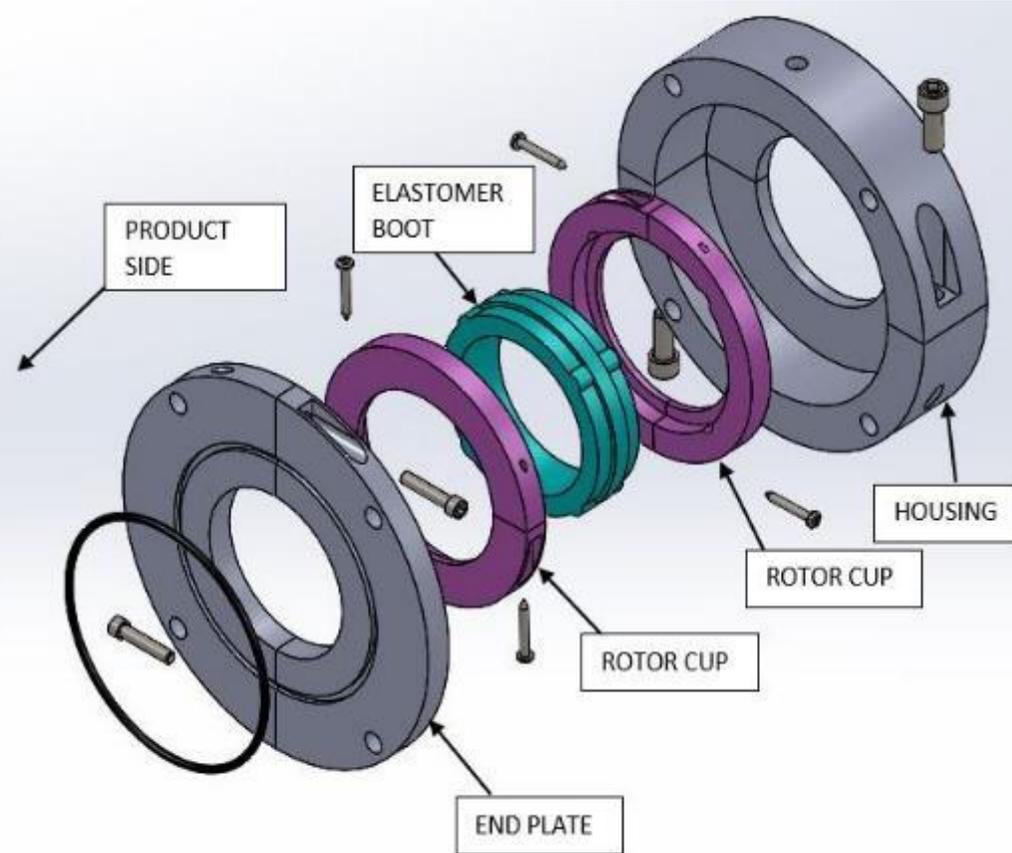


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## CINCHSEAL ASSEMBLY

### 5 PARTS:

- Metal End Plate
- Metal Housing
- Elastomer Boot
- 2 PTFE Rotor Cups

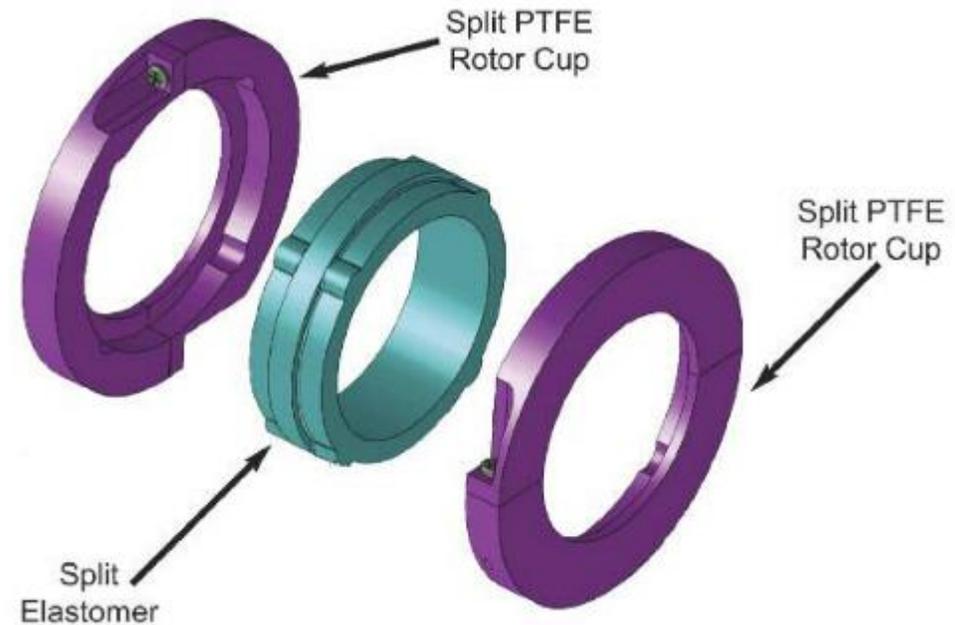




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## 1). SILICON ELASTOMER

- The elastomer boot grips and seals the shaft without damaging or wearing the shaft. It drives the wearable PTFE seal faces
- The silicone elastomer can withstand temperatures up to 425 degrees °F
- The standard elastomer is made from a "FDA-approved" silicone that handles 95% of industrial applications in the field
- The elastomer material can also be made from VITON, AFLAS and EPDM for harsher chemicals





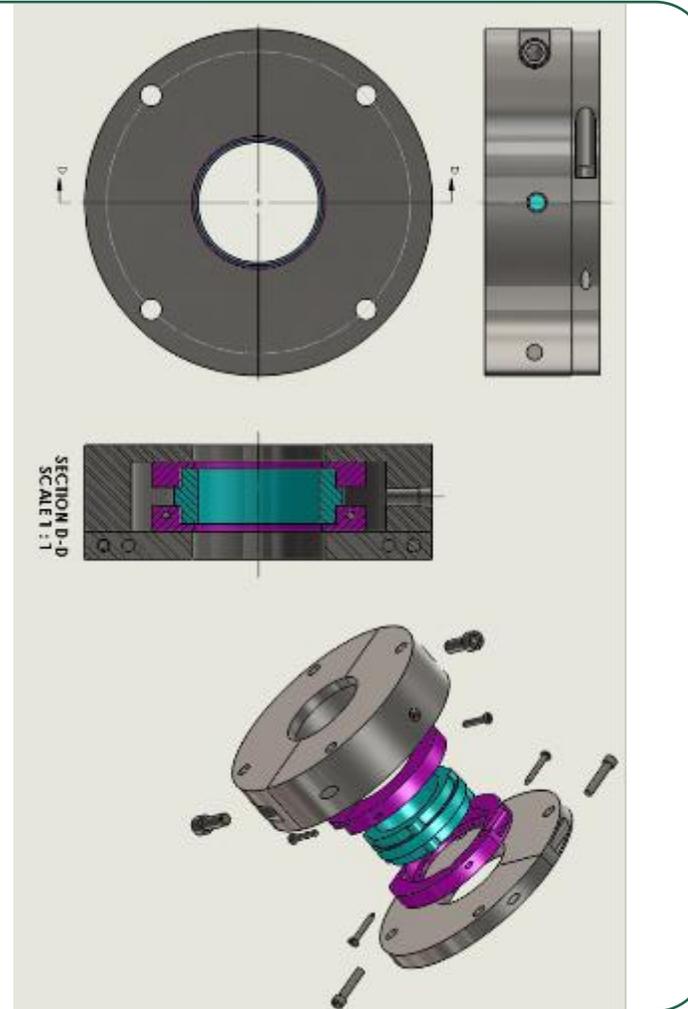
# The Next Generation of Shaft Sealing

## 2). PTFE ROTOR CUPS

- The PTFE stators and rotor cups are made from a mineral-filled PTFE
- Depending on the shaft rotating speeds, the PTFE can be blended with certain minerals to reduce the coefficient of friction at the PTFE-metal interface
- The rotor cups are also FDA approved for indirect food contact and can be USDA certified for sealing in meat, poultry, and dairy

## 3). METAL PARTS

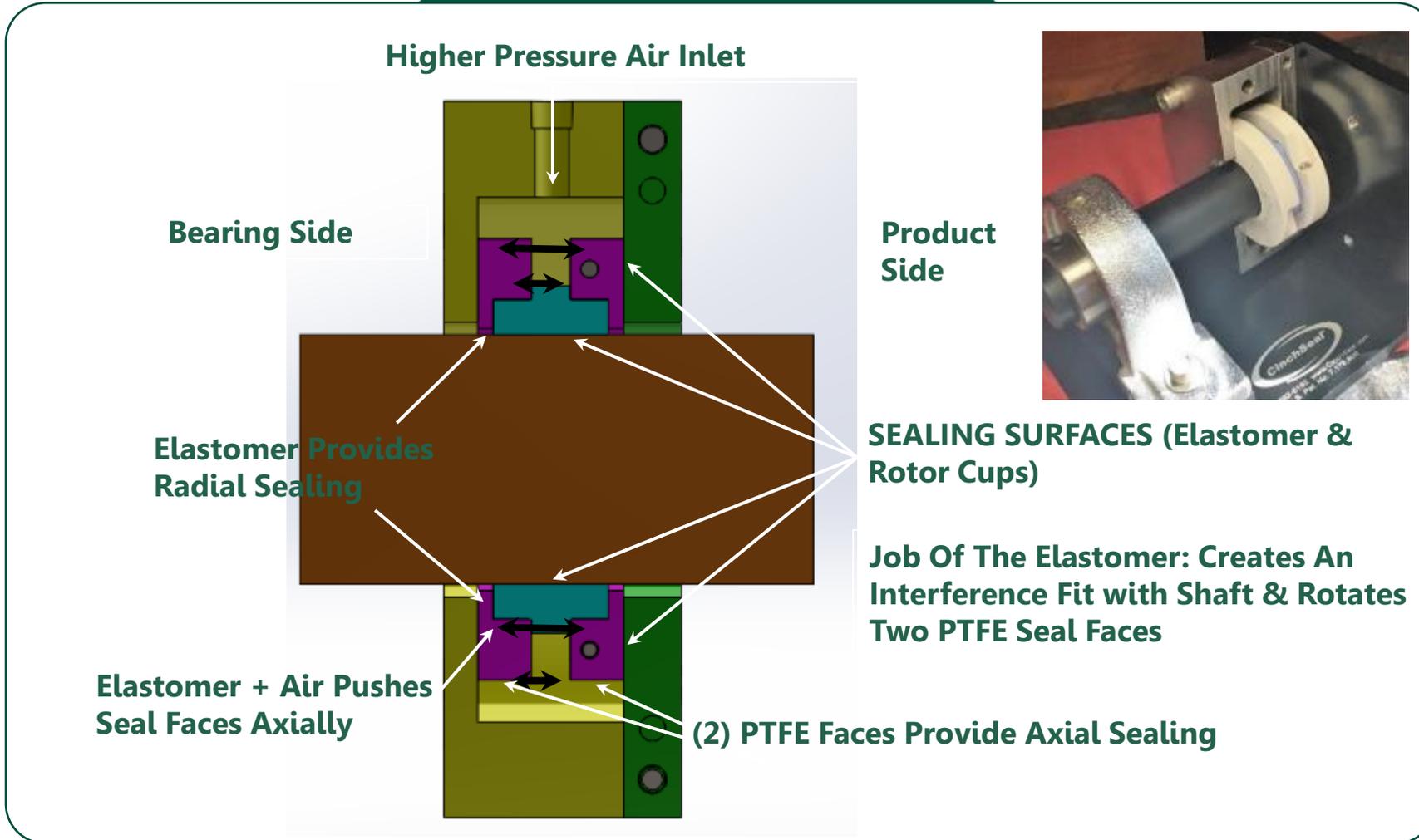
- Seal housings and end plates are available in aluminum, polypropylene, and 304ss or 316ss, depending on application requirements





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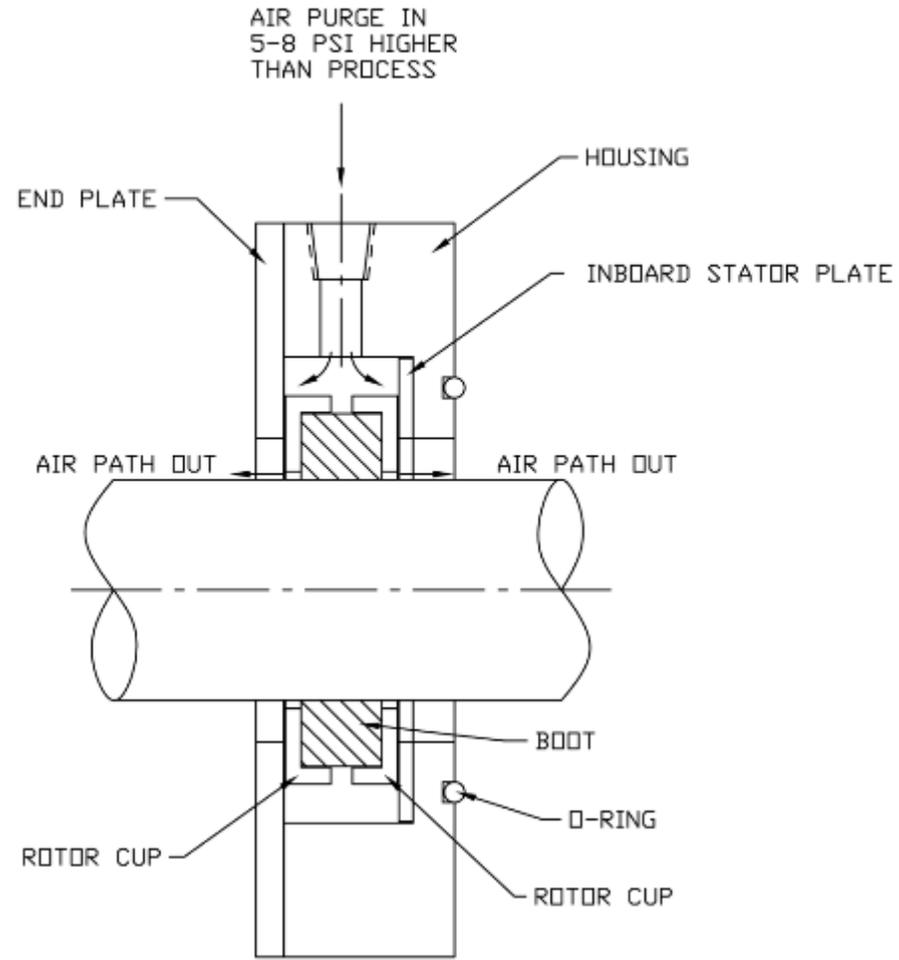
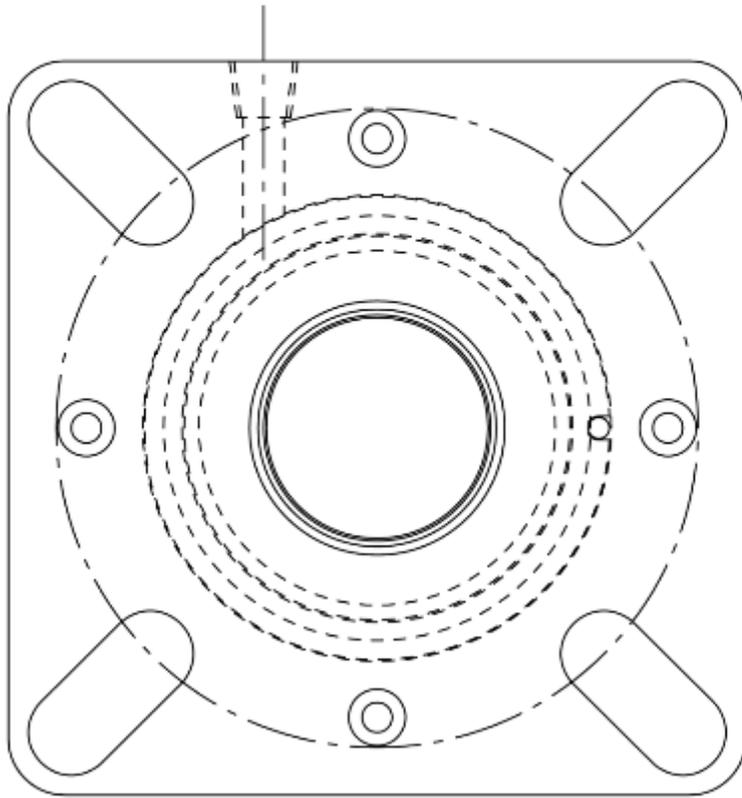
## SEAL CROSS-SECTION





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## AIR PURGING





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## WHY WE AIR PURGE THE SEALS



Creates a higher pressure in the seal chamber to form a natural air barrier that keeps product out of the seal



Develops a force that pushes the rotating faces outward against the stationary faces and creates a tighter seal



Cools the rotating seal faces by reducing temperature caused by friction



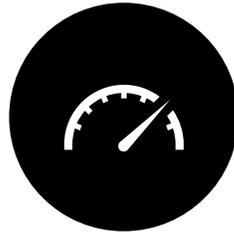


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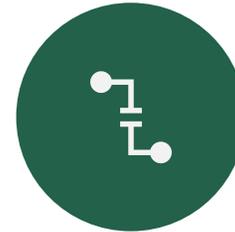
## SPECIFICATIONS



Silicon And PTFE Internal Parts Are Good Up To 425 °F - Higher Temperature Applications Are Possible



- Up To 28" Of Vacuum
- Up To 45 Psi Operating Pressure
- Purge Seal With 5 To 7 Psi Of Air Above Operating Vessel Pressure For Optimum Performance



Typical Flow Rate Is Less Than 1 CFM With Air Regulator Set At 5 Psi

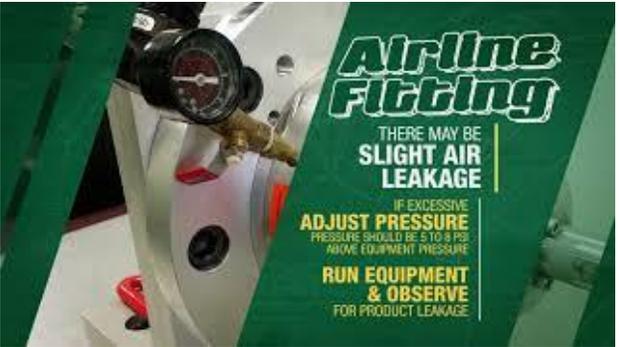


Maximum Surface Speed - Approximately 270 Ft/Min (5" Shaft @ 200 Rpm, Some Applications Run Up To 400 Rpm)



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## HOW TO INSTALL THE SEAL VIDEO





# The Next Generation of Shaft Sealing

## WHY SWITCH TO CINCHSEAL – WATCH A VIDEO



**Cost Savings:** Eliminates product waste, unscheduled maintenance costs and downtime, premature bearing failure, shaft damage, and reduces energy consumption



**No Damage to Shafts:** CinchSeal's unique design protects rotating shafts from being scored or damaged



**Run-out:** Can handle up to ¼" [6.35mm] shaft run-out without losing a seal on a shaft



**Health and Safety:** Prevents powder and dust leakages that can cause hazardous work environments and explosions



**Clean-In-Place Design:** Allows for hygienic clean-up between product batches



**Proven ROI:** One-year ROI of up to 10x – 35x