



Our customer's Food and Beverage plant was experiencing performance issues with the seals installed on pancake mixers. The seals were leaking which caused product to fall to the floor and into the air. The floor under the mixer and surrounding area would need to be cleaned on a daily basis. The plant planned preventative maintenance shutdowns every 6 months to replace the seals on all of the mixers. The plant was seeking a longer-term solution as they were losing product, productivity was being impacted and additional labor costs were being incurred. J.O. Galloup, the plants Industrial distributor, provided technical assistance by reviewing their application and proposing a product solution to resolve the fluid seal issue. J.O. Galloup recommended replacing the Mecos seals with Inpro/Seal Air Mizer seals with higher performance ratings. The new seals were installed on 6 of the 10 mixers back in September of 2014 and after 15 months of operation they have not leaked. By upgrading to the Inpro AirMizer seals the plant has reclaimed \$112,500 in costs. This is based on calculating cost associated with eliminating daily cleanings, regaining lost product, labor to replace old seals every 6 months and the cost of replacement seals.