

OCT 31 – NOV 1, 2018 • YORK, PA

Food Production Industry Workshop



Food production processing presents unique challenges to equipment reliability and lubrication in these capital-intensive production environments. Gearboxes, roll bearings, hydraulic reservoirs and electric motors are all operated in an environment that frequently includes very high and low temperatures, corrosive chemicals, and the accumulation of food materials in oils and greases. When an experienced and capable workforce is armed with the knowledge of lubrication best practices including filtration, lubricant sampling and analysis, and condition-based lubrication replenishment, life extension of critical components and reduction in O&M costs can be substantial.

Food production professionals will gather for a two-day workshop to tackle machinery care and reliability improvement issues through laboratory time, classroom works hops, hands-on training and a lubrication-focused tour of a local food production facility. The goal of this workshop will be to share and learn best practices in reliability-based lubrication and lubricant analysis techniques to deliver cost-saving solutions to the attendees and their companies.

All training occurs at York College's J.D. Brown Entrepreneurship Center at King's Mill Depot, 410 Kings Mill Road, York, Pennsylvania



Cost to register:
\$995* per person
*See Website for Discount

QUESTIONS?

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AND



WORKSHOP SESSIONS

1. Food Grade Lubricants
 - FDA and ISO Food Grade Lubricant Regulations
 - FSMA implications for lubrication
 - Safe Use of Non-Food Grade Lubricants in a Food Processing Facility
2. Lubricant Analysis Testing [Hands-On]
 - Lubricant Life Optimization
 - How clean is your oil (or grease)?
 - Wear Debris (Quant & Qual)
3. Oil & Grease Analysis Case Studies
 - Detecting food product in a lubricant sample
 - Mixed FG and non-FG lube detection
 - Generating criteria using NAVIGATOR software
4. Contamination Control
 - Microbial Detection and Remediation
 - Keeping food out of lubricants and lubricant out of foods
 - Contaminant Quantification and Removal Methods
5. Machine Retrofits [Hands-On]
 - Splash Bath & Circulating Systems
 - Breathers and Filters
 - Oil & Grease Sampling
6. Automatic Lubrication Systems
 - Grease and Oil Design Types
 - Calculating Auto-Lube Savings
 - Routine Maintenance and Troubleshooting
7. Building Work Practices
 - Creating a Clean-Inspect-Lube culture in food production
 - Optimizing Lubrication Routes
 - Software & Electronic Tools
 - Using MiniTab for Predictive Analytics in Lubrication