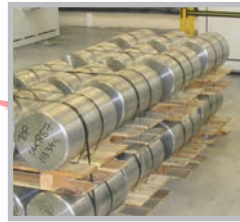


BOTTLE IT

DOSING DEVICE

There are several important factors influencing the productivity of machines used in the food and beverage industry. Of the utmost importance is cleanliness, not only from microbes but also from external pollutants from machine degradation.

For machines which operate 24/7 with production rates of several thousands of bottles per minute, equipment must perform faultlessly and be able to withstand aggressive wear and cleaning chemicals – Bodycote’s Specialty Stainless Steel Processes (S3P) provide the ultimate protection.



The device begins its journey as steel billet. Quality and purity of the steel is critical – it must be free from inclusions to generate a defect free surface.



The device is machined to tight tolerances for shape and surface perfection to ensure no leaks in the equipment.



B The device is vacuum annealed to eliminate machining stresses and to impart corrosion resistant properties.



The part is polished to a mirror finish to eliminate any remaining surface defects.



B Bodycote’s S3P processing is applied to ensure the material can withstand the harsh conditions of high speed production, wear from food and drink, and attack from cleaning chemicals.



End application – food and beverage production.

BODYCOTE COMPONENT JOURNEYS

This is just one example of how Bodycote brings together the huge wealth of knowledge and expertise from across the Group to provide the vital engineering services our customers need.

For more component journeys visit www.bodycote.com

B The Bodycote ‘B’ next to a component journey stage shows where Bodycote’s vital services have been applied.