

Cadburys, (now known as Mondelez) contacted DropsA for a solution to their finer machines. Chocolate finers are used to reduce the size of chocolate pieces into fine particles between 10 to 60 micron. Typically finers have between 4 to 6 rolls which help refine the chocolate.

Each roll has a bearing either side requiring grease at regular intervals.

Analysis of the lubrication system

Mondelez were experiencing premature bearing failure on all 18 of their finers. After investigating the bearings, the manufacturer of the machine insisted that the bearings were failing due to lack of grease. The cost of 1 roller bearing was equal to the cost of the complete DropsA system.

The grease used was a good quality food safe Klueber as recommended by the machine manufacturer.



DropsA proposed:

- **Bravo Bluebox system**

Bravo bluebox system incorporates all the instrumentation and monitoring of a grease system neatly in a box.

Double pumping elements was used to ensure good throughput of grease. After the initial system as seen in the pictured the other units were ordered with a stainless box to ensure they comply with food safe standards.

