



WHAT BURNS PROFITABLE OPERATIONS? THREE HOT SPOTS:

MAINTENANCE HEADACHES
Faulty equipment, part wear and harsh conditions demand increased maintenance.



WASTED PRODUCT
Improper belt selection can impact safety and production, wasting dough and time.



SAFETY RISKS
Grease is gross, unless its used for baking. Roller-chain drives require lubrication, creating unnecessary clean-up.



KEEP DOUGH ON THE RISE

Roller chain to synchronous drive conversion

ELIMINATE 3,120 MINUTES OF DOWNTIME OVER THE COURSE OF 2 YEARS-SAVING YOU UP TO \$624,000



V-belt to synchronous drive conversion

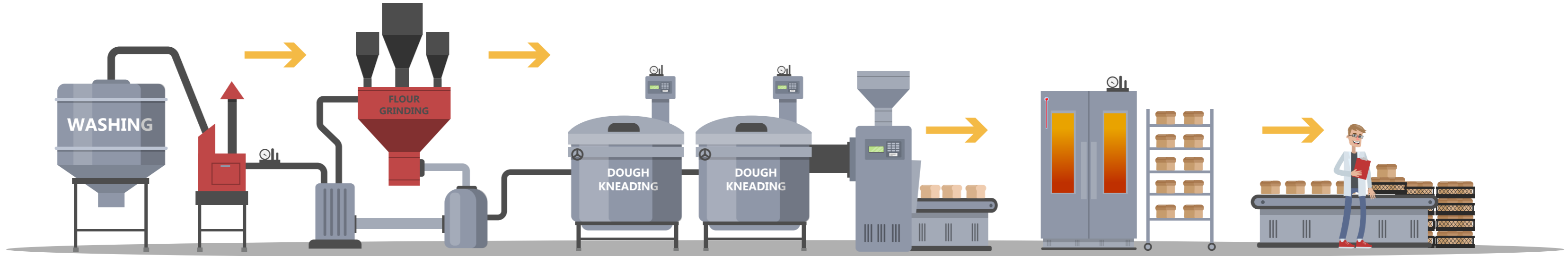
SAVE \$1,051 PER 20 HP UNIT IN HVAC APPLICATIONS. FACILITIES WITH 10 AIR HANDLING UNITS CAN SAVE UP TO \$10,510 PER YEAR

BAKERY FACILITY MIX-UP

EXTENSIVE MAINTENANCE

Planned maintenance at bakery facilities is a must. Yet heavy maintenance schedules limit opportunities for optimizing efficiency.

THE RESULT? **AVOIDABLE EXPENSE**



Average maintenance of 1 hour every two weeks, or 26 hours of downtime (per drive, per year)

CAN COST AS MUCH AS \$312,000 ANNUALLY.

With up to 50 drives per production line, here's what can happen:

AS MUCH AS \$200 PER MINUTE IS LOST TO DOWNTIME CAUSE BY SCHEDULED MAINTENANCE.

GATES POWERGRIP™ GT4™ CAN STAND THE HEAT.

The only synchronous belt made of ethylene-elastomer with a temperature tolerance up to 284° F (intermittently).

Average annual cost in downtime per roller chain drive can add up to \$24,000.

GATES SYNCHRONOUS DRIVES REQUIRE NO GREASY LUBRICATION AND ARE VIRTUALLY MAINTENANCE FREE.

With HVAC running 24/7 at most bakery operations, drains on time and energy can be significant.

UP TO \$13,000 GETS BLOWN ON MONTHLY INSPECTION AND RETENSIONING OF V-BELTS PER YEAR.

AT SOME BAKERY OPERATIONS, AS MUCH AS 55% OF LABOR HOURS ARE SPENT ON PREVENTIVE MAINTENANCE.