



ROCOLCARE[®]

It's Lubrication Managed

Performance you can trust



About Rocolcare®

OUR HISTORY

Since 1878, Rocol® has established itself as the market leader in the development of the highest performing chemicals and lubricants by understanding the complex needs of the industrial, clean and safety markets. Our comprehensive range includes high performance lubricants, cutting fluids and line marking systems. Rocol operates to internationally recognised standards for quality, environment and safety. Rocol is proud of its commitment to the continual engagement and development of staff and holds Investors In People accreditation.

FOODLUBE® PRODUCTS

A patented trademark for Rocol, our FOODLUBE® range of products will help your facility operate more safely, without sacrificing performance. The Rocol FOODLUBE range features a wide range of lubricants which have been specifically developed to answer the needs of the demanding food processing market. Consisting of the finest food grade base oils, including synthetics, renewable oils and silicones, these lubricants are also treated with the most effective anti-oxidants and additives to specifically address the performance and application needs of today's food industry. With higher load carrying capability, superior resistance to water wash out, lower flammability ratings and wider temperature ranges, our FOODLUBE products have been designed to preserve and protect against costly breakdowns and ensure maximum performance.

ISO 21469 CERTIFICATION

Rocol is proud to have achieved ISO 21469 approval. This approval takes into consideration our manufacturing facility for hygiene, quality, dedicated manufacturing areas and good manufacturing practice. NSF.org states: ISO 21469:2006 specifies hygiene requirements for the formulation, manufacture, use and handling of lubricants. Within a factory environment, lubricants can come into incidental contact with products and packaging used in the food, food-processing, cosmetics, pharmaceutical, tobacco or animal-feeding-stuffs industries. All Rocol food grade products are manufactured within the strict guidelines of ISO 21469:2006, ensuring zero risk to customer products and consumers in the event of contamination.

FULLY AUDITED PROCESS

Rocol has been audited by NSF, and will continue to be audited annually by NSF, ensuring the highest standards of hygiene and quality are maintained. A sample of every NSF H1 product manufactured by Rocol has been tested in the NSF laboratories to ensure that they comply with the highest standards of food safety. The ISO 21469 certification ensures that all Rocol NSF H1 products are manufactured under strict recipe control.



ISO 21469 Certified



What is Rocolcare®

Rocolcare® is the premium service package for the food, clean and associated industries that offers the following features and benefits;

- ▶ **Full Audit Compliance** – Rocol® was the UK's first ISO21469:2006 certified lubricants manufacturer. ISO21469 is a globally recognised hygiene certification that ticks an important box for auditors as it provides credible, independent assurance that all Rocol products are formulated, manufactured and supplied hygienically and safely
- ▶ **Risk Reduction** - Establishes all your lubricant requirements and ensures contamination free lubrication.
- ▶ **Rationalisation** - Rationalises your lubricant usage and reduces your stock holding on site..
- ▶ **Training** – best practice lubrication training is available
- ▶ **Increased Efficiency** - Increases equipment efficiency, improvements in plant productivity and reduction in costs.



ROCOLCARE® CUSTOMERS – WHAT DO YOU GET

- ▶ Enjoy peace of mind – assurance that you and the lubrication experts are working together in partnership
- ▶ Achieve operational excellence – efficiencies are increased through the Rocol preventative and proactive approach to lubrication management
- ▶ Assurance of full traceability – All Rocol products are developed, manufactured, passed through a stringent QC process and despatched from the Rocol UK manufacturing site.

THE CUSTOMISED LUBRICATION SURVEY:

- ▶ Is a bespoke survey of all the individual plant lubrication requirements – this matches every application with the correct specified product
- ▶ Is a detailed photographic/visual survey of the full manufacturing facility
- ▶ All the information is compiled and presented in a customised folder
- ▶ This in-depth survey is recognised by audit bodies e.g. EFSIS or BRC
- ▶ The survey is carried out by a local ROCOL® Lubrication Specialist
- ▶ ALL ROCOL Sales Engineers are of a high calibre - qualified engineers who are focussed on improved efficiencies for the customer and reducing costs.



THE LUBRICATION SURVEY RESULTS IN:

- ▶ The right lubricant, correct application – resulting in efficient usage
- ▶ Reduced lubricant usage
- ▶ Rationalisation of the lubricants used
- ▶ Recommendations on best practice application methods & efficient lubrication frequencies
- ▶ Plant efficiency with reduced downtime
- ▶ Audit compliance.



ROCOL® is now certified by The Vegan Society Vegan Trademark! Scan the QR code to find out more

STORAGE AND HANDLING

- ▶ Fabricated in stainless steel, food safe and lockable with drip tray
- ▶ All products carry regulatory working symbols and can be clearly seen in our storage facility
- ▶ Stock levels can easily be monitored

WALLBOARDS

- ▶ For standard operating procedures that can visually simplify the selection of lubricant from storage to the correct machine.

OUTPUTS

- ▶ Full audit compliance regarding your lubrication system
- ▶ Agreed road map in order to increase your operational efficiency
- ▶ Rationalised lubricant usage, no compromise

FOODLUBE PRODUCTS

You will get access to our full range of ISO 21469 certified food grade lubricants. The comprehensive FOODLUBE® range covers all aspects of your production along with our ranges of 3H direct food contact lubricants.

All of our products are manufactured to exacting standards and thoroughly checked by our dedicated quality control department for your peace of mind.



Storage Unit



Wallboards

Plant Management and Equipment

ROCOL® drives 'Best Practice' plant management and can improve business performance for all ROCOLCARE® customers through a professional and structured approach to Plant Management.

ROCOLCARE® customers are offered a range of services including;

STORES MANAGEMENT AND HANDLING

- ▶ Storage cabinets and storage units – a selection of ROCOL® storage options are available giving easy access to ROCOL products and maintaining stocks are the correct levels.
- ▶ Lubricant equipment – ROCOL offers ROCOLCARE® customers advice and provides the correct equipment that should be used for efficient and safe use when handling, transporting and applying lubricants.

SIGNAGE AND LABELLING

- ▶ Equipment labelling for lubrication ease – every lubrication point can be labelled with metal detectable labels indicating the correct lubricant to use.
- ▶ Signage indicating application & product – bespoke customer signage can be designed demonstrating which ROCOL product should be used on the correct application



Storage Unit



Wallboards

STANDARD OPERATING PROCEDURE (SOP)

- ▶ Wallboards that visually simplify the selection of the correct lubricant from the stores demonstrated through detailed photography showing the specific machine lubricated.

WASTE DISPOSAL

- ▶ Preferential rates with registered waste disposal companies.

LUBRICATION EQUIPMENT

- ▶ Preferential rates for lubrication equipment.

AUTOMATIC DATASHEET UPLOADING

- ▶ Electronic automated notification of the latest TDS or MSDS.



ROCOLCARE® Training

WHY APPLICATION-FOCUSED TRAINING IS THE WAY FORWARD FOR FOOD PROCESSORS

The scale and scope of UK food production is vast. From frozen food to bakeries, production equipment is put through its paces daily under vastly different conditions, and maintenance requirements vary drastically from sub-sector to sub-sector.

When it comes to keeping your processing equipment in peak condition, 'one size fits all' simply isn't good enough. Andy Howard, food segment sector specialist at Rocol®, looks at why engineering managers should be looking to lubricant manufacturers to add value by offering training – as well as products and services – that are tailored to their particular food production niche.

A BESPOKE APPROACH

From meat processing to dairy, confectionery to beverages, baking, pharmaceutical, animal feed, sugar refining and crisp manufacturing, each sub-segment of the food industry has its own equipment and processes, regulations and requirements.

Keeping up with the vast array of maintenance products on the market and identifying those most suitable for the specific equipment used in an industry niche can be a challenge for engineering managers. While many lubricant manufacturers offer niche products, all too often they focus product training on lubricant performance, as opposed to making it application specific.

OPERATOR TRAINING

We can arrange training for machine operators at our head office in Leeds or at your premises if you prefer. We have dedicated trainers that can help staff at all levels with courses that cover the fundamentals like "The Essential Principles of Lubrication" through to advanced "Train the Trainer" courses where you are given the technical knowledge you need to carry out your own operative training sessions.

All of these are carried out by dedicated trainers ensuring that you receive the best help available.

TECHNICAL SUPPORT

Our technical support team is made up of a combination of knowledgeable chemists and professional engineers.

We offer you 24 hour support too via a dedicated helpline and any contamination issues can be swiftly dealt with.

Full spectrum and problem analysis available.

Using a full range of testing equipment we can provide insight into the root cause of mechanical failure.



FIND YOUR NICHE

Comprehensive application-based training will take you through a typical factory layout in your sub-sector, look at the major items of equipment found within this environment and provide information and advice relating to the relevant equipment lubrication.

Take, for example, a food factory that uses rotary rack ovens. Engineering managers will be keen to ensure they get maximum life out of the rotary table bottom bearing to keep the ovens operational and efficient. These slow speed plain and anti-friction bearings move at less than 300 rpm and operate at temperatures above 180°C. Normal greases will leave heavy deposits, causing blockages and jamming that can eventually lead to bearing failure.

Or a chocolate moulding machine, which will be carrying vast weights of chocolate at any one time and operating miles of chain. These machines are generally operational for months at a time, which leaves only a small window of opportunity for maintenance. Making sure that the most effective lubricants are used in the right quantities to keep the machine fully operational through to its next maintenance cycle is crucial to avoid breakdowns or downtime.

Or beverage manufacturers, who will have fillers operating over prolonged periods, at relatively high speeds and often involving aggressive carbonated liquids. Keeping all moving parts operational in this demanding environment when downtime is not an option requires knowledge of the right lubrication products alongside application expertise.

Lubricant manufacturers should not just be selling you products; they should also be offering training that considers the specific equipment and operating conditions in your industry segment. That training should highlight the products most suitable for reducing downtime and extending bearing life (in the case of rotary ovens; ROCOL® HT70, a high molecular weight hydrocarbon polymer that evaporates slowly at high temperatures leaving minimal deposits) and demonstrate application techniques.

They should also be able to advise and train you on the products that have the necessary NSF registration for your specific industry, equipment and operating conditions.

TAKING ADVANTAGE OF TECH

We also have a database of Standard Operating Procedures for the lubrication of key plant items in the food industry to give us one of the most detailed industry-specific lubrication training packages for these sectors.

In the current climate, it may be some time before face to face training becomes the norm again. In the meantime, thanks to the wonders of technology, virtual training is on the rise, and is accessible from all areas of the world.

Our team has been making the most of video conferencing capabilities to roll out our application-based training to our specialist distribution partners across the globe. Feedback has been glowing, but we are not standing still. The next stage is to enable our distribution partners to provide this application-specific training to end users.

If you are interested in application-based training, contact Andy Howard to find out more.

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