



**It's not the Cost to Buy
It's the Cost to Use**

Bottom Line

The Bottom Line

#195 SuperTac Food Grade Grease reduces grease consumption and eliminates canning machine rebuilds at world's largest sauerkraut company.

The Company

Great Lakes Kraut Company of Bear Creek, Wisconsin

The Story

Great Lakes Kraut Company would rebuild one out of five Angelus Seamers every year before they switched to Schaeffer's #195 SuperTac. They had tried Lubriplate FGL #2, JAX Halo-Guard and Magna Plate 78 (Angel-Guard Synthetic) greases, but with vegetable temps over 210 degrees and constant water spray-off, these greases did not stand up.

Grease dripping from the 140 lube points and roller bushings would have Loren Guyette, maintenance manager, spending \$75,000 a year to rebuild a seamer. Since switching to #195 SuperTac four years ago, they have reduced grease consumption from 10 kegs to 6 kegs of Schaeffer a year without rebuilding a seamer. Schaeffer's #195 SuperTac grease stays put at high temps and won't wash out. These savings now total \$300,000 in rebuilds and \$4,000 in grease reduction.



Submitted by John Ullmer

SL#2413 -0407

This case history documents performance of superior quality lubricants in a specific application. It is not a blanket endorsement of any brand of lubricant by the company involved.