Customer Testimonial

Monolec® High Temperature Oven Chain Lubricant (9965)

Leo’s Foods – Fort Worth, Tex.

Heat and Controlled Ovens

Customer Profile
Leo’s Foods manufactures corn and flour tortillas for distribution throughout Texas and surrounding areas. They have been an LE customer for 15 years.

Application
Heat and controlled ovens are used to make corn and flour tortillas.

Challenge
Leo’s uses an automatic lubrication system. While using a commercial brand hydraulic oil, severe carbon deposits would form on the oven chains. The fluid would plug the lube lines not allowing the chain to get sufficient lubricant, and it did not have a sufficient flash point, causing a fire hazard and ruining many tortillas.

LE Solution
Bill Guynes, LE lubrication consultant, recommended Monolec® High Temperature Oven Chain Lubricant (9965), which is a specially formulated lubricant with excellent thermal stability and low volatility. It forms a soft carbonaceous residue that functions as a solid lubricant. It provides reduced wear, reduced power consumption, lower friction, and has resistance to moisture and corrosion.

Results
Monolec 9965 allows the application to be re-lubed on a continuous basis without facing downtime for the cooling and cleaning of the chain, resulting in a gain of 52 production hours per year. Monolec 9965 has also resulted in a 3-5 percent energy reduction per oven and a two-year chain life.

Other Products Used
• Almaplex® Ultra-Syn Lubricant (1299)
• Duolec® Vari-Purpose Gear Lubricant (1605)
• Monolex® Penetrating Oil & Lubricant (2059)
• Quinplex® Food Machinery Lubricant (4025)
• Quinplex® White Gear Lubricant (4090 & 4140)
• Monolec® Synthetic Oil (9460)

Thank you to Fred Sanchez, maintenance supervisor, and to Bill Guynes, LE lubrication consultant (pictured), for providing the information used in this report.
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