

Pin Oven Maintenance

Effective pin oven maintenance is essential for optimal performance and to prevent damage to cans during manufacturing processing.

Why Maintain

Pin ovens can operate at speeds up to 2,400 cans per minute (CPM), meaning the pin chain itself travels at approximately 1,050 feet per minute (320 meters per minute). Proper pin chain maintenance is crucial to prevent can damage, requiring attention to several key factors.

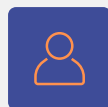
One of the most critical areas in preventing can damage lies in the conveyance system, also known as the chain path components. The conveyance system in a pin oven consists of numerous elements, including sprockets, shafts, bearings, chain guides, pin chain, pin chain lubricator, and the pneumatic pin chain tensioner.

Why Choose Us



Deep Industry Experience

We are committed to providing innovative solutions that will help improve equipment performance



Dedicated Support Team

A dedicated support team offers expert guidance and assistance to ensure a smooth and informed spare parts purchasing experience.

Pin Oven Maintenance Roadmap

Sprockets

- It's essential to ensure sprocket teeth are not worn, as this can disrupt proper chain movement.
- These parts are easy to replace and available for immediate delivery.

Shafts

- Shafts support the sprockets
- Each shaft is precisely machined to ensure accuracy and consistency, featuring a heat-shrunk hub for easy sprocket attachment.

Bearings

- Bearings support the shafts
- Bearings that are severely worn or even seized up can cause additional component failures and can loss and/or damage.

Chain Guides

- Designed to support and guide the pin chain along sections of the external chain path where sprockets are absent.
- Over time these inserts can wear and need to be replaced.

Pin Chain

- The main conveyance of the cans throughout the Pin Oven
- The most crucial maintenance item for a pin chain is proper lubrication.

Chain Lubricator

- Ensuring the pin chain is properly lubricated is critical to pin chain life and making sure the cans and oven are not contaminated from too much oil.
- Two Types
 - Pneumatic style
 - Electrostatic system

Pneumatic Chain Tensioner

- It is critical to make sure that air pressure is set properly on this system



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