From “Stepchild” to Bestseller!

... the ROSTA oscillating mounts type ABI manufactured from AISI 304 stainless steel

As early as 1994, following an increasing number of requests from manufacturers of food processing machines, ROSTA brought a comprehensive range of INOX oscillating mounts onto the market for rocker arms, connecting rods and drive heads for slider-crank driven vibrating conveyor; as well as the ABI series for the suspension of freely-oscillating screening and sorting machines.

The not-inconsiderable additional cost for this stainless steel version initially dissuaded many manufacturers from installing these stainless steel oscillating supports. “These components do not come into direct contact with food being conveyed – the less expensive, lacquered standard version will also do the job!”, was the general opinion of mechanical engineers.

However, as operators tend to clean all their machines one or more times a day with superheated steam and Shavel additives, every non-stainless metal component becomes unsightly within months – which does not please the food inspectors, whether the part comes into contact with the food or not.

One of the first customers to convert to the stainless steel versions from ROSTA for all their oscillating machines was Kronen GmbH & Co. KG Nahrungs- mitteltechnik in D-Willstät-Eckartsweier. Several hundred ABI 15 oscillating mounts were installed annually as suspensions of drainage screens for lettuce, Soya shoots, beans and spinach.

These long-life suspensions . . .
- have a good appearance
- are insensitive to corrosion
- are unbreakable
- offer the highest level of isolation towards the subframe

... and, with this quantity discount, are only slightly more expensive than the standard lacquered parts!