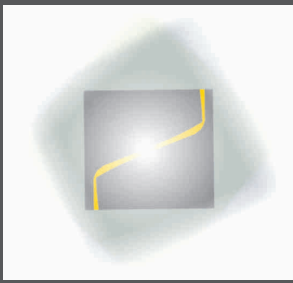


# THE FINNISH SOCIETY FOR TRIBOLOGY

40th Anniversary Seminar

31.8.2017 Werstas, Tampere

[www.tribologysociety.fi](http://www.tribologysociety.fi)



## PROGRAM

- 8.30 Registration and coffee
- 9.00 Opening of the seminar  
Chairman Helena Ronkainen, The Finnish Society for Tribology
- 9.10 History of Tribology in Finland  
Prof. Kenneth Holmberg, VTT Technical Research Centre of Finland
- 9.40 The influence of surface roughness and texture in lubrication  
Prof. Roland Larsson, Luleå University of Technology
- 10.30 Break
- 10.45 About fretting induced friction, wear and fatigue mechanisms  
Prof. Arto Lehtovaara, Tampere University of Technology
- 11.15 Integrated computational materials engineering for design and tailoring of wear resistant material solutions  
Anssi Laukkanen, VTT Technical Research Centre of Finland
- 11.45 Lunch
- 13.00 Tribology in Rolling Bearings - An Evolving Challenge  
Guillermo E. Morales-Espejel, SKF Engineering & Research Centre
- 13.30 New low friction sliding bearing materials  
Marke Kallio, Metso Minerals Oy
- 14.00 Hybrid sliding bearings – modelling and performance  
Aki Linjamaa, Tampere University of Technology
- 14.30 Coffee break
- 15.00 Future lubricant development directions and distractions  
Thomas Norrby, Nynas AB
- 15.30 Interaction of wear and corrosion in machine elements  
Elina Huttunen-Saarivirta, VTT Technical Research Centre of Finland
- 16.00 Possibility to attend a guided tour to the Steam Engine Museum
- 19.00 Anniversary dinner at Finlayson Palace restaurant (dress code: dark suit or formal dress)

Registration before 21.8.2017

### Prices:

For members:

Seminar and dinner: 300 €

Seminar without dinner: 230 €

Dinner: 70 €

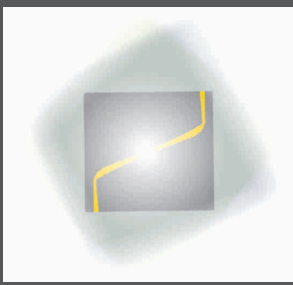
For non-members:

Seminar and dinner: 370 €

Seminar without dinner: 300 €

Dinner: 70 €

More information: [www.tribologysociety.fi](http://www.tribologysociety.fi)



# THE FINNISH SOCIETY FOR TRIBOLOGY

40th Anniversary Dinner

31.8.2017 Finlayson Palace, Tampere

[www.tribologysociety.fi](http://www.tribologysociety.fi)

## MENU

Chantarelle soup

*Can Rafols des Caus Terraprima Blanc*



Tournedos, dark rosmarin sauce

*Ebano Ribeita Tempranillo*

*or*

Fried pike perch with lens and leek stew and Beurre blanc sauce

*Schlumberger Riesling Les Princes Abbes*



Palace's chocolate cake

*Coffee or Tea*

