

Training Course

Basic Training Course

Sterideal® + Steritank



Number of days: 4

Subjects:

- General information
- Design
- P & ID and manuals
- Working of instruments
- Processes
- Operation
- Practical: maintenance and safety
- Practical: fault finding
- Tests and evaluation

Course Material

- Manual
- Reader
- Operator Checklist
- Certificaat

This training course is intended for operators and engineers.

The major subjects are:

- Design
- Processes
- Operation

This part 'classroom' (55%) and part 'machine' (45%) training course will be given by a technical trainer.

13 hours of machine availability desired.

On completion of this course the participants will have the knowledge required to operate the machine in normal daily operations.

The training course will be completed with a written test and an evaluation.

Related training courses

- SD + ST introductory training course: 1 day
- SD + ST advanced training course: 3 days

Approx. 6 participants, location: 'on site', machine availability: 13 hours, language used: English

Entry level of participants: intermediate technical working and comprehension level



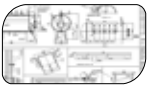
■ Introduction and general information (2-4 hours)

Introductions and an inventory of the level of knowledge of the participants. In addition, general information is provided about the organizational structure of SF&DS Food & Dairy Systems, our ideas on cooperation and about the machines we make.



■ Design (2 hours)

On completion of this module, the participant will know out of which parts the Sterideal® and the Steritank is constructed and how they work.



■ P&ID and manuals (2 hours)

At the end of this module the participants will be able to read and use the P&ID (Piping and Instrumentation Diagram), the user manual and the spares manual.



■ Working of instruments (1 hour)

On completion of this module, the participant will know how the components and instruments in the Sterideal® and Steritank function.



■ Processes (6 hours)

On completion of this module, the participant will be able to explain the main processes in the Sterideal® and Steritank. Also the changes which occur in the product during processing will be given.



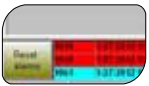
■ Operation (8 hours) (machine available!)

On completion of this module the operator can operate the machine correctly. He or she will know the required screens on the HMI [Proces menu, machine menu and sequence menu]. Theory and practice.



■ Practical: maintenance and safety (3 hours) (machine available!)

Participants become familiar with the maintenance plan and carry out a number of work instructions



■ Practical: fault finding (2 hours) (machine available!)

On completion of this module the participant is able to handle alarms correctly.



■ Test and evaluation (2 hours)

By taking a written test the participants can show that they have a command of the basic principles and of the basic skills (operator tasks). If the result is satisfactory then the participants will receive a certificate.