

Training Course

Basic Training Course

Basic Sterideal®





Number of days: 3

Subjects:

- General information
- Design
- Customer specific options
- Processes
- P&ID; Reading drawings
- Safety
- Operating machine
- Working of valves and meters
- Practice: maintenance
- Practice: fault finding
- Exam

Course material:

- Reader
- USB
- Certificate

Training for operators and engineers about basic operations.

Main subjects are:

- Design
- Processes
- Operations

This training is partly classroom and partly practicing at the machine.

With this training the participants are able and have the knowledge to operate the machine in a responsible manner.

Which will also be validated by a final examination.

Related training

Introduction training Sterideal®: 1 day Advanced training Sterideal®: 3 days

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Max. 6 participants, on site, in total the machine needs to be 9 hours out of production, training language: English, interpreter needed for local languages.

Starting level participants: Vocational working and thinking



General information (2-3 hours)

Sensing the level of the participants. With this basic information we have a good foundation to start the real training. Subjects are: who is SF&DS, how do we collaborate, which services do we have, uniqueness of the machines. What we can achieve with the machine.



Design (2 hours)

After dealing with this subject, the participant understands how the machine operates in its individual modules.



Customer Specific options (1 hour)

Additionally on design some customers specify options i.e. Deaerator, DHS-system, Ice water cooler, etc.



Processes (4 hours)

After dealing with this subject, the treatment of the product and the processes of the machine are understood. At operation level.



P&ID and Manuals (1 hours)

Subjects are: P&ID (Process and Instrumentation Diagram), User Manual and Spareparts manual. Why we use it, how to read the documents and how to find parts/subjects easily in this documentation.



Operating the machine (5 hours) (machine off!)

Theory and practice. After dealing with this part, an operator can operate the machine in the correct way. He's familiar with every screen needed to operate the machine. As well as how to find settings in the machine is waiting for.



Operation of the valves and meters (1 hour)

After dealing with this subject the participant understands how a valve works, and how to check if a valve is not functioning correctly.



Maintenance practice (2 hours) (machine off!)

The participants have to do every tasks they need to do to keep the machine in a good state. i.e. Checking on leakage, cleaning, etc.



Fault finding practice (2 hours) (machine off!)

After this practise the participant can solve some easy faults on the machine.



Exam and evaluation (2 hours)

The participants have to prove that they fully understand the basic principles of the machine. By passing the exam they get a certificate. During the evaluation there is some time to discuss the follow-up.

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This training is part of the JBT SF&DS Life Cycle Care program supporting you achieving the upmost efficiency of your equipment.