



Maintenance of Equipment

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Milking Machine Maintenance

- Follow the instruction manual or videos done by the manufacturer
- Video examples by Tom Ryan, Teagasc, Ireland:
 - Basic checks: [Claw air admission](#) (2:53 min)
 - [Liner intervals](#) (3:48 min)
 - [Importance of milkline slope](#) (1:23 min)
 - [Vacuum Level](#) (2:07 min)





Pasteurisation Equipment Maintenance

- Pasteurisation can be done by **batch pasteurisation** in a cheese vat [LTLT] or by **flow pasteurisation** by using pasteuriser [HTST]
- Follow the instruction manual or video done by the manufacturer
 - Video example: *360 ° service and maintenance video: Alfa Laval FrontLine and BaseLine GPHE (2016) [Open and close](#) (6:32 min)*
- Take care of calibration:
 - In the case of batch pasteurisation: calibrate the thermometer
 - In the case of flow pasteurisation: calibration of temperature probes, holding time test, and a pressure test of the plates have to be done once a year





Checking Thermometers

- Follow the instruction manual or video done by the manufacturer
- Video examples:
 - [How to calibrate a digital thermometer](#) (DeltaTrak Inc, 2:59)
 - [How to calibrate COMARK pocket thermometers](#) (Manish Engineering Company, 3:18 min)
- Reference thermometer
- Use several thermometers





Calibrating pH Meters

- With two buffer solutions
- Follow the instruction manual or video done by the manufacturer
- Video examples:
 - [Using a pH meter](#) (Bio-Rad Laboratories, 4:47 min)
 - [How to calibrate pH meter by Xpert Omatic](#) (2:52 min)
 - [Digital pH meter – calibration](#) (Insif Electronics, 10:38 min)

