Maintenance of Equipment
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)