

MACHINE DOCUMENTATION

Type **COMPACT 235**

Serial number **B18325**

Year of construction **2016**



Melvin Brewery
624 Country Road 101
WY 83128 ALPINE
U.S.A.





- Achtung!

Lesen Sie unbedingt die Gebrauchsanweisung vor Aufstellung-Installation-Inbetriebnahme. Dadurch schützen Sie sich und vermeiden Schäden an Ihrem Apparat.



- Opgelet!

Leest U in elk geval de gebruiksaanwijzing, vooraleer de machine wordt opgesteld, geïnstalleerd en in gebruik genomen wordt. Daardoor zorgt U voor Uw eigen veiligheid en vermijdt U schade aan Uw machine.



- OBS!

De bør absolut læse bruganvisningen, inden maskinen opstilles, installeres og tages i brug. Derved beskytter De Dem selv og undgår skader på maskinen.



- Atencion!

Resulta imprescindible leer las Instrucciones de manejo antes de proceder al Emplazamiento/ Instalacion/Puesta en servicio del aparato, con objeto de protegerse a si mismo y evitar el deterioro de la máquina debido a un manejo incorrecto.



- Attention!

Lisez impérativement le mode d'emploi avant l'installation/la mise en service. Vous vous protégerez ainsi et éviterez des détériorations sur votre appareil.



- Important!

Read the operating instructions carefully before installation and before using this machine for the first time. You will avoid the risk of causing harm to yourself or to your machine in this way.



- Attenzione!

Leggere assolutamente le istruzioni d'uso prima di procedere a posizionatura – installazione - messa in funzione. In questo modo ci si protegge e si evitano danni all'apparecchio.



- NB!

De må lese bruksanvisningen før oppstilling, installasjon og start av maskinen! Gjør det for å unngå skade på Dem selv og maskinen.



- Atenção!

Leia as instruções de utilização antes da montagem - instalação e - primeira utilização. Assim evita avarias no aparelho.



- OBS!

Läs bruksanvisningen noga före uppställning, installation och användning. Ni förebygger därmed olycksrisker och undviker skador på maskinen.



- Huomio!

Tutustukaa huolellisesti käyttöohjeeseen ennen laitteen asennusta ja käyttöönottoa. Näin välttytte mahdollisilta vahingoilta käyttäessänne konetta.



- Внимание!

Перед установкой и эксплуатацией машины внимательно прочитайте инструкцию. Тем самым Вы не причините ущерба ни себе, ни оборудованию

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This manual contains the most accurate description of the product, without giving any warranties on quality levels reached or successful operation of the equipment. It was carefully checked before printing. The editors haven't gained any responsibilities literally or impliedly for any collateral damages or successive damages, which result from the use of the manual. In particular, we regret that no claims can be accepted arising from the illustrations presented in this manual. We would be grateful if you inform us on any faults or discrepancies and value your suggestions and comments.

The Lambrechts-Group is continuously occupied with the development of its machines and installations. Therefore we reserve ourselves the right of adjustments regarding technology, design and equipment.

If not otherwise indicated, the technical revision / condition as described in the manual corresponds to the equipment at the moment of dispatch from Lambrechts Konstruktie nv. Technical changes performed without any notification or consent, remain reserved and the validity of the manual no longer guaranteed.

The conditions of sale and delivery of Lambrechts Konstruktie are valid.

For any questions, you can turn in confidence to:

e-mail: sales@lambrechts-group.be

 lambrechts keeping your production in line	Gansbroekstraat 25 T +32 3 886 79 65 2870 Puurs Belgium F +32 3 886 79 69 www.lambrechts-group.be
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1. PREFACE

This chapter provides general information about our company and the machine that you have purchase.

1.1. INTRODUCTION

We are delighted that you've chosen a product from the Lambrechts-Group. The Lambrechts-Group has been manufacturing machines and installations for the beverage and dairy industries from 1961 onwards.

Our machines and installations are continuously adapted to incorporate new technology; they fulfill all requirements of reliability, operational safety, control – and maintenance and this with the lowest possible footprint. For each application we offer the optimal solution.

1.2. GENERAL

This manual is intended for the following target group

- The user, who uses the equipment itself, or under whose supervision the equipment is used.
- The technical staff who unpacks the device, installs, performs maintenance and after-sales service.
- The processing staff, who introduce or modify parameters.
- Training staff.

Before installing, commissioning or using the equipment, you must read all sections of this manual as this will prevent incorrect operation. Pay special attention to the safety instructions and make sure they cohere or complement the local regulations!

At all times the manual must be available adjacent to the equipment the machine so it can be consulted when needed. Operating personnel must have a clear understanding of the machine's functions and modes of operation as described in the operating instructions. We ask you to hand over the operating instructions to actual or new users that need to perform work or operating the machine.

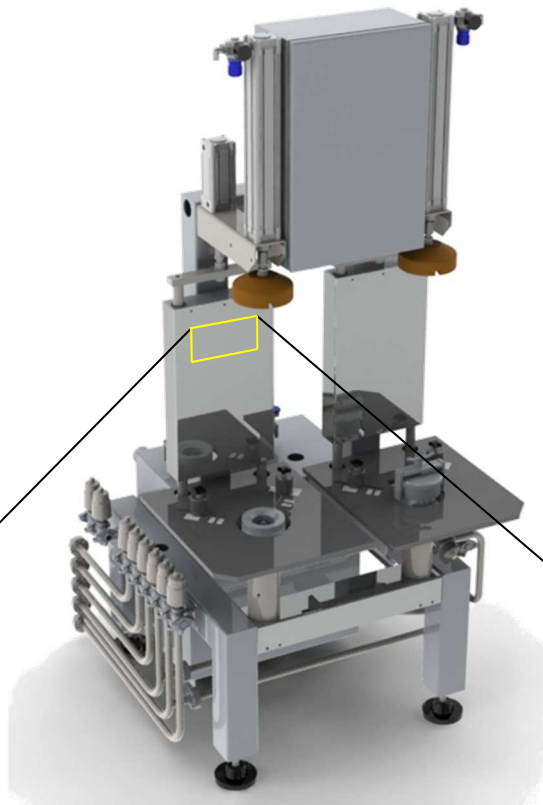
1.3. CONTACT

We are available at any time to provide information, support or any other service you may need. Every machine has a name plate. Please quote the information from the plate when calling on us.



1.4. CE CERTIFICATE

We declare that the machine you have purchased is built according to the Machinery Directive 2006/42/EC and is marked with a CE mark on a machine type plate that can be found, as shown below. Use this information to identify your machine in any communication you have with our company. The formal CE manufacturer declaration has been added on the next page.



			<p>lambrechts</p> <p>LAMBRECHTS KONSTRUKTIE N.V. GANSBROEKSTRAAT 25 2870 PUURS - BELGIUM TEL +32 3 886 79 65 FAX +32 3 886 79 69 sales@lambrechts-group.be www.lambrechts-group.be</p>					
TYPE	<input type="text"/>	ORDER No.	<input type="text"/>	YEAR	<input type="text"/>			

2. SAFETY INSTRUCTIONS

Based on a machine risk assessment using EN-ISO 12100:2010, all dangerous situations or events inherent to the machine / equipment have been identified and documented. Risk preventions has been maximized into the design of the machine/equipment and into safety instructions, where the latter pays special attention to those situations where personnel need to enter or access part of the equipment. It is therefore mandatory that the safety instructions are read and understood beforehand by anyone who is to operate the machine, perform maintenance work, or provide training as they are intended to prevent injury to personnel and damage to the machine.

Inexperienced, untrained personnel should neither install, operate, nor maintain the equipment. Failure to do so may result in personnel being injured or cause substantial damage to the equipment.

2.1. PICTOGRAMS AND SYMBOLS

Safety symbols and pictograms are used to make people aware of potential dangerous situations and make them aware that safety instructions need to be followed. The owner of the equipment is obliged to inform the personnel about the dangers and train them for their use. The warnings and symbols should be kept in legible condition.

2.1.1. WARNINGS



General notification for danger or attention



Danger electrical voltage



Danger heat surfaces



Extremely flammable



Danger corrosive



Danger clamping rotating or mechanical parts



Danger clamping for the hands



Danger hanging load



Danger fork truck

2.1.2. OBLIGATIONS



Wear safety helmet



Wear goggles



Wear safety helmet & goggles



Wear ear protection



Wear safety helmet, goggles & ear protection



Wear goggles & ear protection



Wear safety gloves



Wear safety shoes



Wear safety clothes



Obligated to use the foreseen cover

2.2. PERSONNEL QUALIFICATION

Only trained and supervised personnel should be operating or working on the machine/equipment at all times. Prove of personnel training should be made noticeable and operator instructions within hand reach. These instructions can be enhanced with user specific procedures, comments or duties to comply to all local regulations. Personnel being trained or instructed should be supervised at all times, till the full training course has been followed and successfully ended.

Individual responsibilities for personnel should be defined and specific for each operational fase, being operation, set-up, maintenance and repair. These responsibilities should also give personnel the authority to refuse instructions by third parties that compromise safety.

As a general mind set all personnel should perform the following safety check before commencing work:

- Never work alone at the machine / equipment
- Ensure that you know the location of all safety devices and First-Aid equipment.
- Ensure that the working area is free of potentially dangerous objects.
- All safety and warnings comments / symbols need to be fully readable attached on or near the machine.
- Bear in mind that employees may be working at other machines/plants in the same working area. Ensure that you do not expose them to any risk of injury when operating your machine.
- Ensure that all safety measures have been carried out so that employees not within this working area are warned of possible danger (information, warning signs).

2.2.1. WORK ON ELECTRICAL SYSTEMS

Electro-technical parts of the machine may only be repaired or replaced by an electrician or a trained person under the supervision and accompanied by him.

Machine and equipment, where inspection, maintenance and repair works take place, must – unless otherwise specified- be powerless. Necessary work on live parts must be carried out only in the presence of a second person who can cut off the power supply in case of danger by activating the emergency shut-off or main power supply. Secure the working-area by a safety barrier and warning signs.

As a general mind set:

- Use only isolated and other qualified equipment for electric parts.
- Use only fuses that have the regulated current intensity!
- When you notice any unusual disruption in the power supply or a defect, immediately switch off the machine and rectify the defect.
- Electrics need to be checked on a regular base.

2.2.2. WORK ON PNEUMATIC SYSTEMS – BASIC RESPONSIBILITIES

Air pressure pipes must be erected competently and fittings as well as length and quality of piping have to be according to best practice. All pipes, connections and fittings have to be checked frequently for leaks and damages. Defects have to be solved immediately.

Before starting any maintenance or other kind of work, you always need to cut-off the machine from air pressure and all other supplies that can bring potential danger. Close the main supply of the machine/installation.

Do always check if pressure is gone, by activating a cylinder or another pneumatic part and this always under safe circumstances!

2.2.3. USING LUBRICANTS, GREASE, CLEANING AGENTS

When using lubricants like grease and oil or using cleaning agents like detergents and acids, you need to follow the safety instructions of the products used.



When maintenance work is carried out on parts in contact or containing acid or caustic solutions, special appropriate protective clothing must be worn at all times.



Disposing of cleaning agents.

When equipment is cleaned and acid and caustic solutions are disposed off, local national regulations need to be taken into consideration.

2.2.4. DUST, GAS, STEAM, SMOKE

Work involving welding-, flame cutting- and grinding, can only be carried out if you have authorized and a written permission made available!

Before execution of such works the machine and its environment have to be cleared from dust and inflammable substances. If needed additional aeration needs to be provided.



2.2.5. NOISE

Soundproof provisions on the machine must be in their designated position during operation of machine.

2.3. BASIC OPERATION AND DESIGNATED USE

The machine / equipment has been built in accordance with the state-of-the-art standards and the recognized safety rules. Nevertheless, its use may constitute a risk if operated by unskilled and untrained personnel or if not used for the purpose designated for.

Improper operation or non-designated use may constitute a risk to life and limb of the user or of a third person, or may impair the machine / equipment or further material assets of the user. For any damage resulting thereof the manufacturer/supplier cannot be held liable, but the risk lies entirely with the user. Therefore, every person charged with the erection, commissioning, maintenance, repair or daily operation of the machine at the site of the user has to carefully read and understand the operating instructions.

As a matter of principle the machine may only be commissioned in the presence of qualified personnel of our company or personnel explicitly authorized by us to do so. Commissioning without such expert personnel may provoke considerable risks and is, therefore, to be refrained from.

The machine / equipment must only be used in technically perfect condition in accordance with its designated use and the instructions set out in the operating manual, and only by safety-conscious persons who are fully aware of the risks involved in operating the machine/equipment! Any functional disorders, especially those affecting the safety of the machine / equipment, should therefore be rectified immediately! The machine / equipment is designed exclusively for the agreed purpose only. Using the machine / equipment for purposes other than those mentioned above (e.g. to transport personnel) is considered contrary to its designated use. The risk of such misuse lies entirely with the user.

In the event of changes in machine / equipment behavior during normal operation which could jeopardize safety, the machine must be shut down immediately and the changes have to be reported to the supervision. No modification to the machine / equipment which could compromise safety is allowed without the supplier's approval. This also complies for the incorporation or adjustment of safety technical devices, etc.

Only use original spare parts from our company or spare parts that fulfill the same technical requirement, as only these parts will ensure the same functional and operational reliability and safety.

When installing non original spare parts or non approved parts by Lambrechts Konstruktie nv., there is a possibility that certain parts will influence the functionality of the machine and will have unexpected effects or bring unexpected insecurity along for its surrounding, work-situation, machine, persons etc.



The manufacturer is not liable for any damage resulting from the use of unapproved parts. Do not make any changes to the software of programmable control systems. As changes can potentially not only harm the normal operation of the machine / equipment, but also can jeopardize operator safety.

2.3.1. NORMAL OPERATION



At all times any operation mode which can cause an unsafe event, should be stopped immediately.

Before operating the machine / equipment all removable protective and safety devices, such as sound dampening, exhausts and emergency shut-off devices should be correctly positioned and secured.

Check at least once per shift the machine on visible damages/faults. Defects have to be reported immediately to supervision. If necessary stop the machine and lock it.

Check before production start (shift-start) and during production whether the foreseen working method of the machine runs smoothly and failure free (use inspection keg). In case of function failures, stop machine immediately! The failures have to be corrected.

Before switching on the machine, one has to make sure nobody can be brought in danger by the machine. Switch on and off procedures and control-indications have to be followed in accordance with manual.

2.3.2. MAINTENANCE, SERVICE, SOLVING MALFUNCTIONS

Follow the maintenance instructions as part of the manual to inspect, adjust or replace parts of the machine / equipment. These activities can only be performed by qualified and skilled personnel.

Always inform and communicate with operating personnel before commencing the special operations or maintenance work. One person should be appointed as supervisor during the works. Once the work has been ended, the start up / shut-down procedures as set out in the manual should be followed.

When executing work for which the machine must be shut down, you must insure that the main power supply can't be switch on again until the works are completed.

- Lock the principal control elements and remove the key and/or
- Visualize the works by putting up a warning sign on the main switch.



When changing any parts or sections of the machine / equipment with the help of lifts or crane, you must insure that these objects are carefully fasten up and secured. Always use lifting gear and suspension systems with adequate lifting capacity. Never work or stand under suspended loads.

For the removal of charges and the operation of the lifts, only use qualified staff.
Persons that have to give instructions, have to be at visual or voice distance of the operator.

For carrying out overhead work, safety ladders for reaching platforms have to be used. Machine and machine parts may not be used as ladders. For working at greater heights, safety harnesses have to be worn!
The safety ladders, platforms... and also their rails and grips have to be kept free of dirt.

Machines, machine parts and especially the connections and threaded unions must be cleared of oil and other dirt that can harm the work before maintenance. Clean this carefully with qualified cleaning agent. Use non-fluff cleaning rags.

Before cleaning the machine with water, steam jet or detergents, you must cover or close all openings/parts to prevent any harm to the machine or the handled product afterwards in operation. These are mainly openings/parts which, for safety or functional reasons, no water, cleaning agents nor steam may enter.

After cleaning, all covers must be removed before operating the machine!

Make sure to retighten or secure all connections which have been loosened during the maintenance or repair work.

Please make sure to remove all work-, cleansing products and changed spare parts in an ecologically sound way!

2.4. ORGANIZATIONAL MEASURES

In addition to the operating instructions, observe and instruct the user in all other generally applicable legal and other regulations to accident prevention and environmental protection, and can include the handling of hazardous substances, issuing and/or wearing protective equipment, or traffic regulations.

Further enhancements can cover duties involved in supervising and notifying supervision in case of abnormalities or job organization or working sequences.

Frequent follow up whether the personnel carries out the work in compliance with the operating instructions is advised. Special attention should be given to risk and safety factors.



See to it that safety instructions and warnings attached the machine are always complete and perfectly legible.

3. MACHINE INSTALLATION

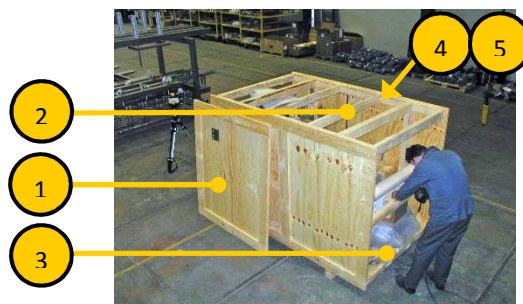


STEP 1

Place the package with a fork truck as near as possible to its location.

- Remove the package and contents as described

THE MACHINE CAN ALSO BE DELIVERED WRAPPED IN PLASTIC OR INSIDE A CONTAINER WITH OTHER MACHINES!



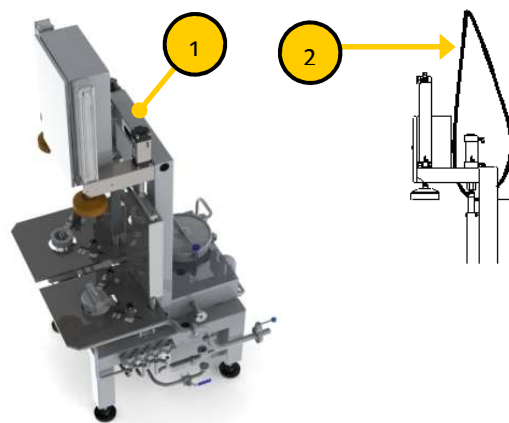
- 1 - Crate panels (leave bottom)
- 2 - All panels supports
- 3 - Remove plastic covers
- 4 - User guides – send the receipts to us
- 5 - Spare parts if include

STEP 2

lift the machine with a qualified lifting belt that is fastened to the frame support.

- Place it on the clean, prepared floor.
- Level the machine by adjusting the feet.

CAUTION THAT NO PARTS ARE BEEN DAMAGED BY THE LIFTING BELT



- 1 - Frame support
- 2 - Lifting belt

4. MACHINE DESCRIPTION

This machine allows for the following kegs to be washed and filled semi-automatically:

- EURO/DIN
- Plus Keg
- Junior Plus Keg
- Eco Keg
-

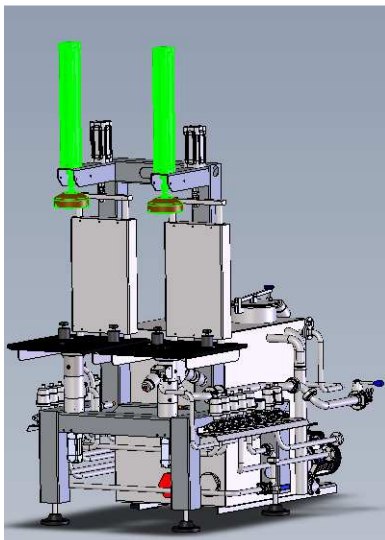


Due to the variety of the kegs, it may be necessary that keg-type-specific adapter pieces need to be used. Pending the customer requirement, they will be shipped and made available at the delivery of the machine.

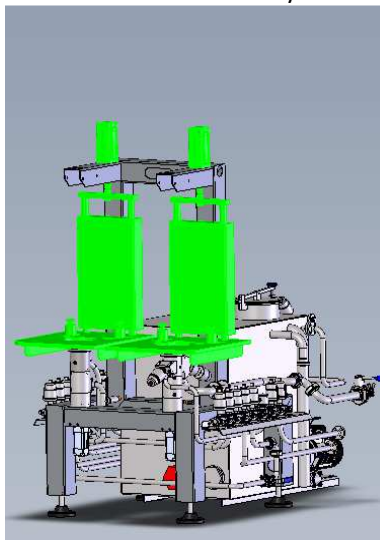
4.1. MECHANICAL ASSEMBLY

Below an overview of the main machine assembly groups.

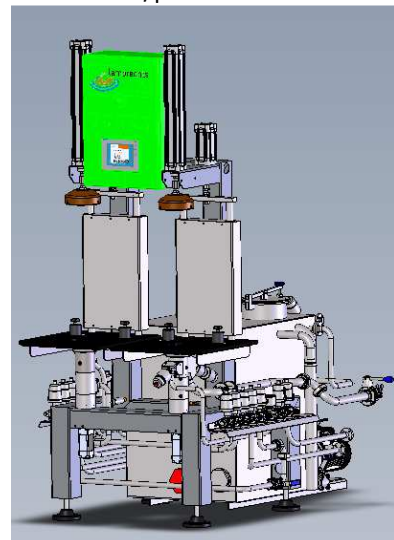
Pneumatic lift tables



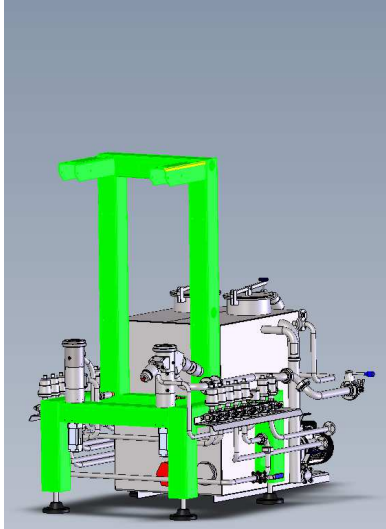
Pneumatic hold down cylinders



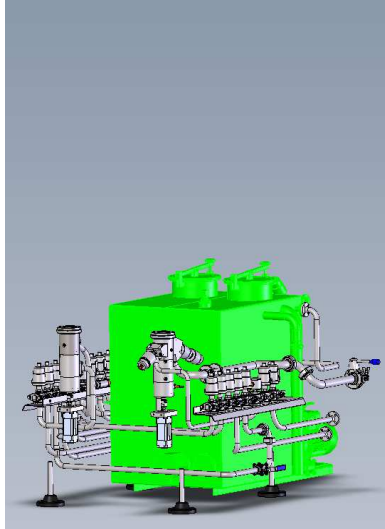
Electro/pneumatic cabinet



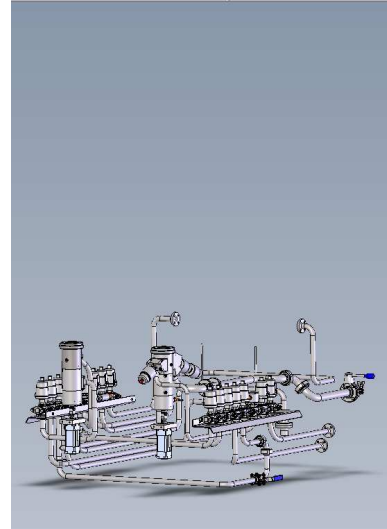
Machine frame



Detergent and hot water tank



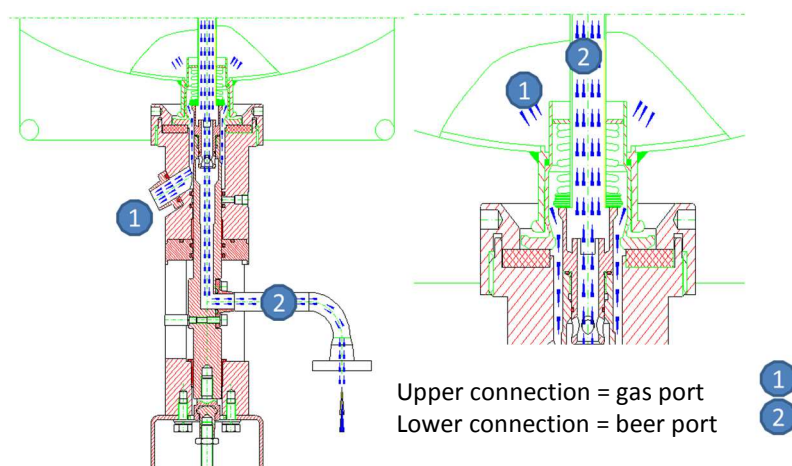
Media supply



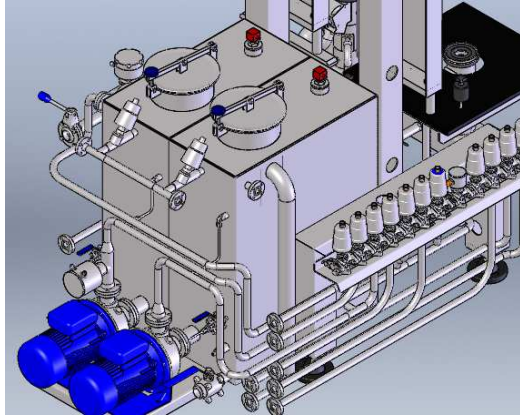
4.2. PROCESS HEADS AND CONNECTION WITH THE KEG

The process head is responsible for the connection with the keg through which it is possible to charge media in and out of the keg. Once the outer edge of the spear head is pressed onto the inner rubber seal, the central rising spear shaft in the process head is lifted by means of a pneumatic cylinder and the keg spear is opened. Here, a physical connection is made with the gas port and the beer port of the keg.

The beer port is the opening through which the beer is dispensed and is forced out by the CO₂ pressure being inserted via the gas port. During keg filling, this direction is reversed and beer is entered through the gas port under an existing controlled CO₂ back pressure which determines the rate of filling.



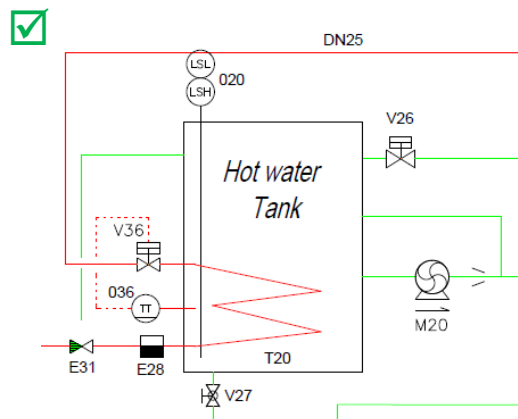
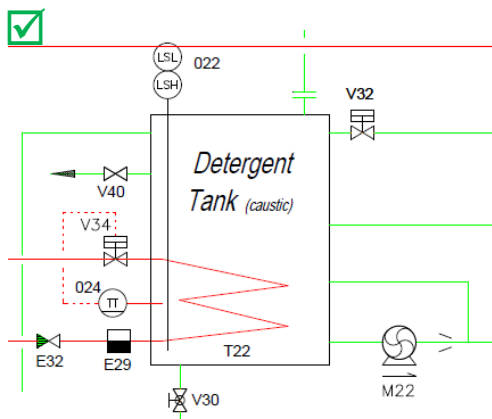
4.3. DETERGENT AND HOT WATER TANK



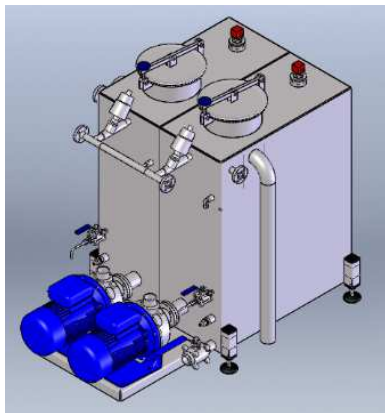
On the backside of the machine, a detergent and a hot water tank are provided.

Detergent is prepared, stored and conditioned in the left tank. The second tank is used to prepare and store hot water. A single stage centrifugal pump feeds the process heads, whereas compressed air purges detergent from the heads back into the tank. After usage, the hot water is returned to the mixed water tank.

The temperature of detergent and water is maintained using a close loop temperature measurement controlling a submerged steam coil.



4.4. ACID AND MIXED WATER TANK

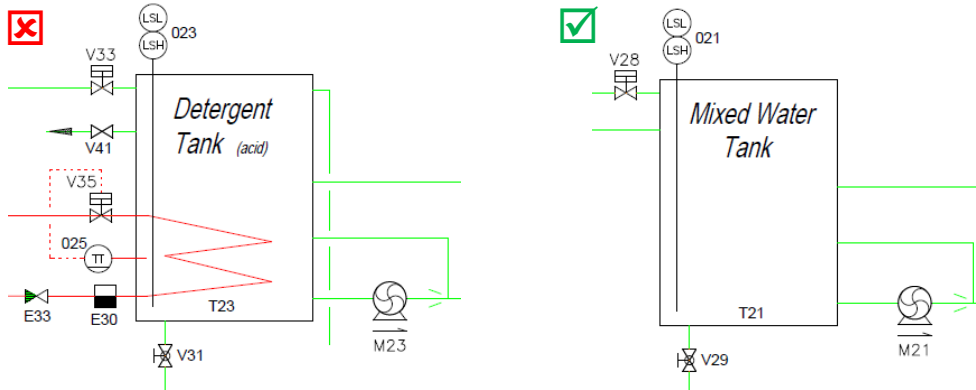


The extra single or double tank beside the machine is used for storage of acid and/or mixed water.

Acid is prepared, stored and conditioned in the left tank. The second tank is used to store mixed water.

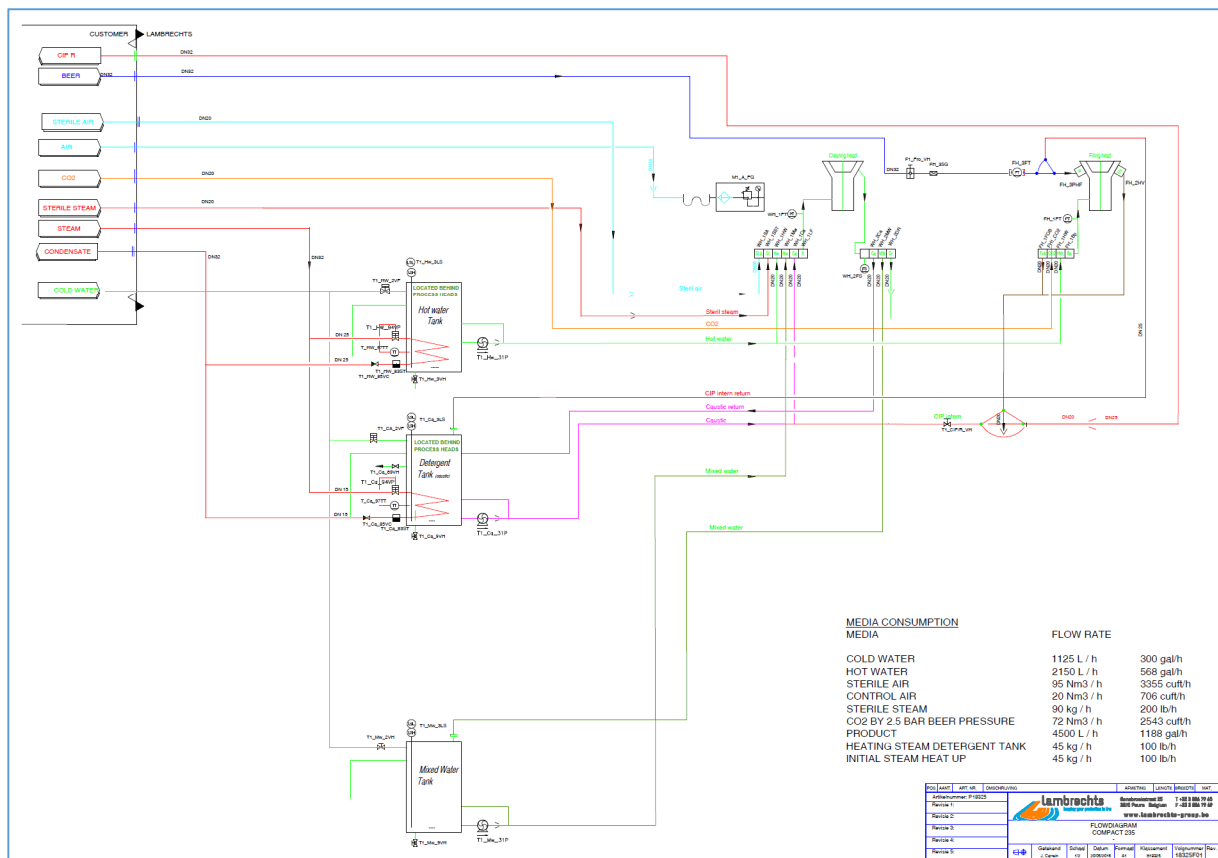
A single stage centrifugal pump feeds the process heads, whereas compressed air purges acid and mixed water from the heads back into the tanks. The mixed water is a reuse of the hot water. After usage, the mixed water is wasted via the drain.

The temperature of the acid is maintained using a close loop temperature measurement controlling a submerged steam coil.



4.5. P&ID

A piping and instrumentation diagram, acronym P & ID, is a technical drawing which schematically shows how pipes and other parts of a process plant are connected to each other. Instrumentation is added in order to create a first step for process control.




5. PROCESS CONTROLS

In addition to the mechanical assembly and the placement of the media valves, sensors and piping as indicated above in the P & ID, determines the PLC control on how the process of cleaning and filling is carried out, and at what point and for how long the media valves and pneumatic actuators are activated. This process flow is uniquely defined in a process sequence list.

5.1. PROCESS SEQUENCE LIST

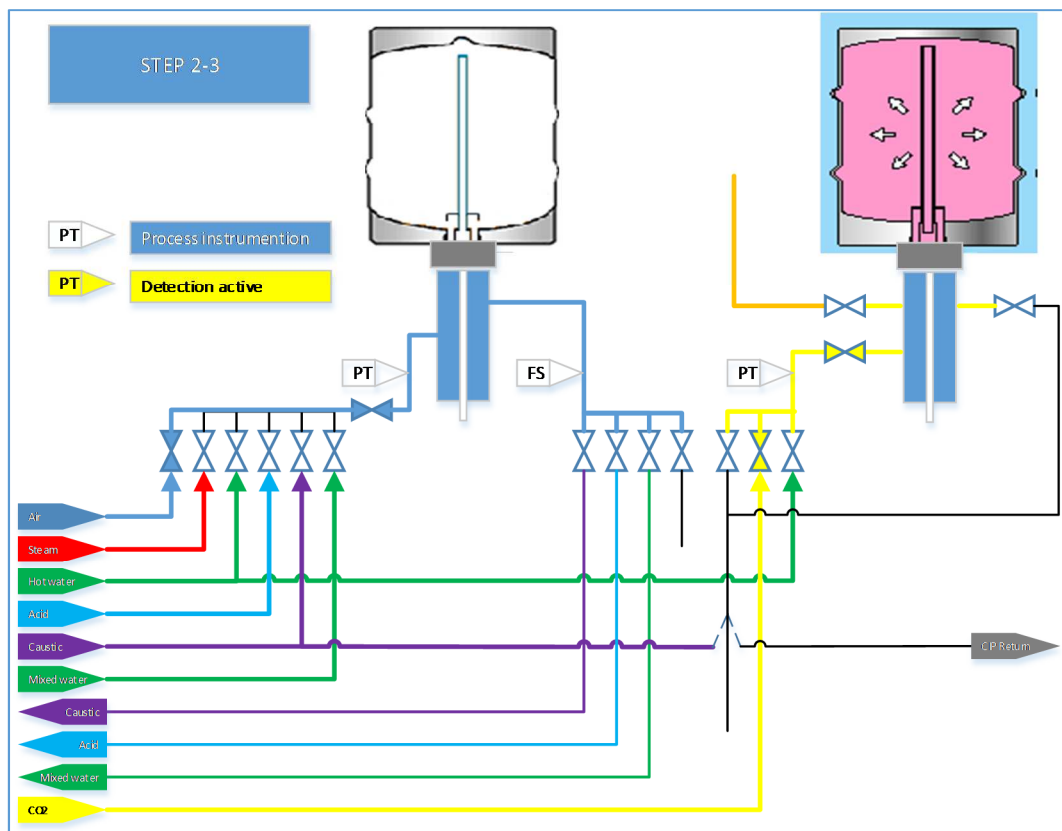
The process sequence list is a representation of all process steps in order of occurrence in time. For each process step, the number of participating media valves are indicated with an estimated completion time and the maximum process time. The latter is used to detect failures and to generate warnings.

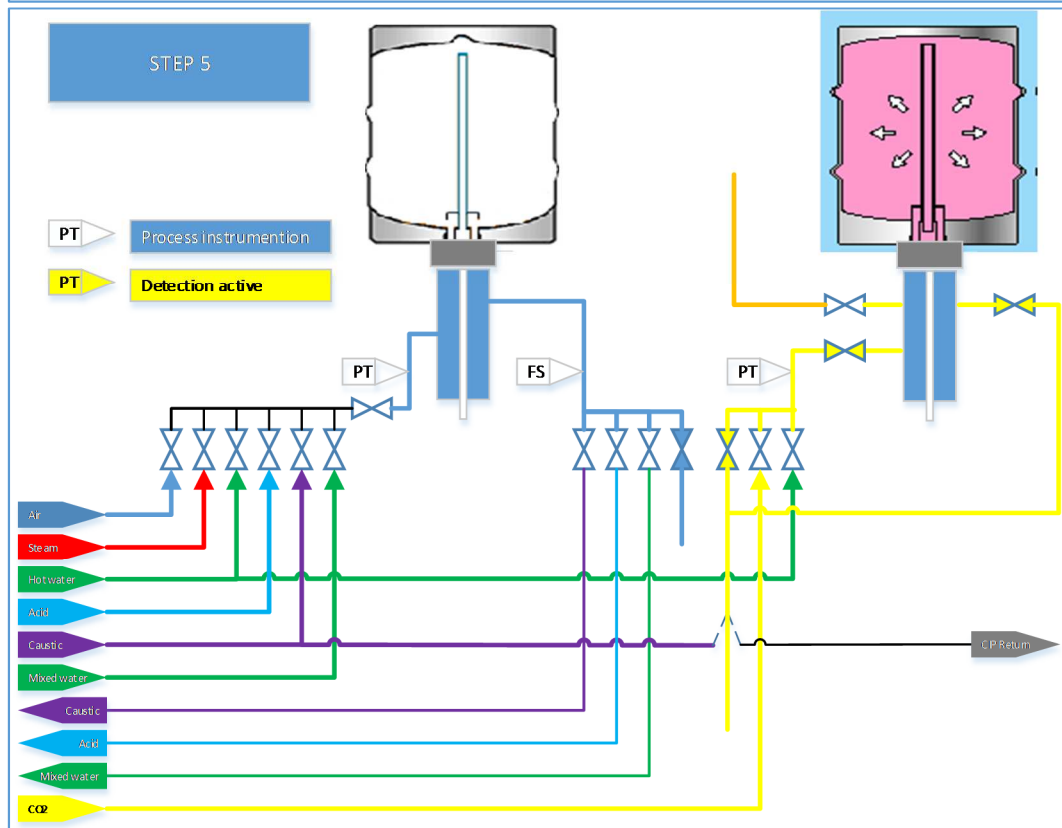
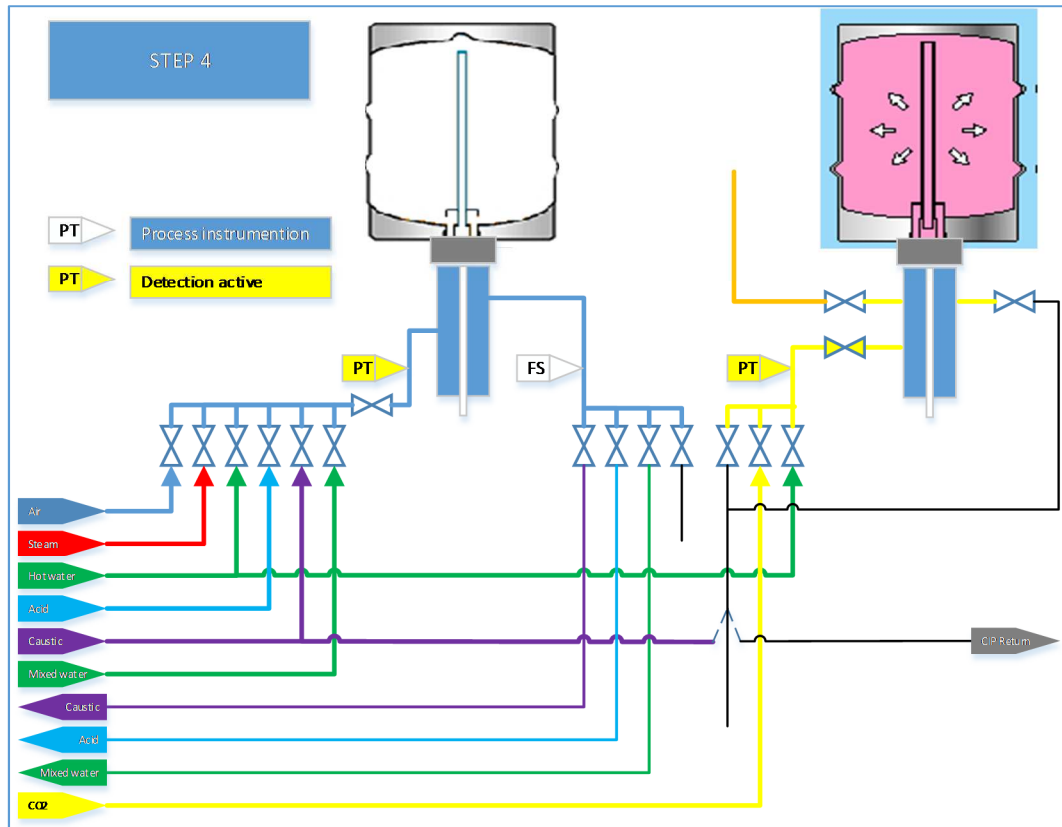
PROCESS STEPS CLEANING				MEDIA VALVES											
Washing head	Description	TME [s] 15L/20L/30L	TIME [s] Limits	St. Air	Steam	Mixed Water	Hot Water	Caustic	Acid	Low Flow	Caustic Return	Acid Return	Mixed water Return	Drain	Spear
STEP 1	WH: Engage clamp	1,5	1,5												
STEP 2	WH: Engage table	1	1												
STEP 3	WH: Pressurise head	0,5	0,5	X						X					
STEP 4	WH: Head leak check / delay	1	1												
STEP 5	WH: Depressurise head	0,5	0,5											X	
STEP 6	WH: Spear in	1	5												X
STEP 7	WH: Residual pressure check	1	1												X
STEP 8	WH: Depressurise keg	2	2											X	X
STEP 9	WH: Blow out keg	1,5	50	X						X				X	X
STEP 10	WH: Wash 1 (mixed water) cold water	7	7			X				X				X	X
STEP 11	WH: Blow out wash 1	4	10	X						X				X	X
STEP 12	WH: Wash 2 (caustic)	27	27					X		Q1	X				X
STEP 13	WH: Blow out wash 2	4	10	X						X	X				X
STEP 14	WH: Wash 3 (mixed water) jump to step 18	0	0			X				X				X	X
STEP 15	WH: Blow out wash 3	0	0	X						X				X	X
STEP 16	WH: Wash 4 (acid)	0	0						X	Q1		X			X
STEP 17	WH: Blow out wash 4	0	0	X						X		X			X
STEP 18	WH: Wash 5 (hot water)	12	12				X			Q1				X	X
STEP 19	WH: Blow out wash 5	4	10		X					X				X	X
STEP 20	WH: Purge keg to temperature 1 (steam)	3	3		X					X				X	X
STEP 21	WH: Pressurise keg 1 (steam)	4	4		X					X					X
STEP 22	WH: Pressure check 1	1	1							X					X
STEP 23	WH: Steam hold	4	4							X					X
STEP 24	WH: Depressurise keg	1	1							X				X	X
STEP 25	WH: Purge keg to temperature 2 (steam)	2	2		X					X				X	X
STEP 26	WH: Pressurise keg 2 (steam)	4	4		X					X					X
STEP 27	WH: Steam pressure check 2	1	1							X					X
STEP 28	WH: Spear out	1	5												
STEP 29	WH: Depressurise head	0,5	0,5											X	
STEP 30	WH: Release Table / Clamp	2	2												
STEP 31	WH: End of process	89,5													

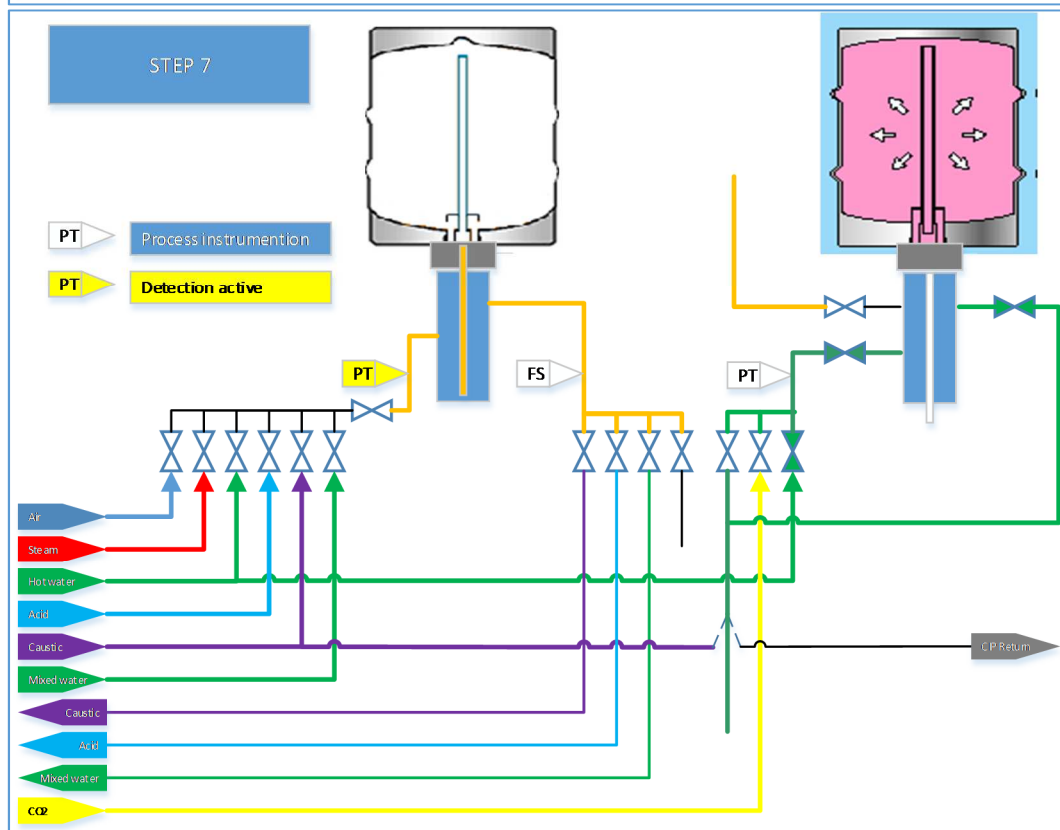
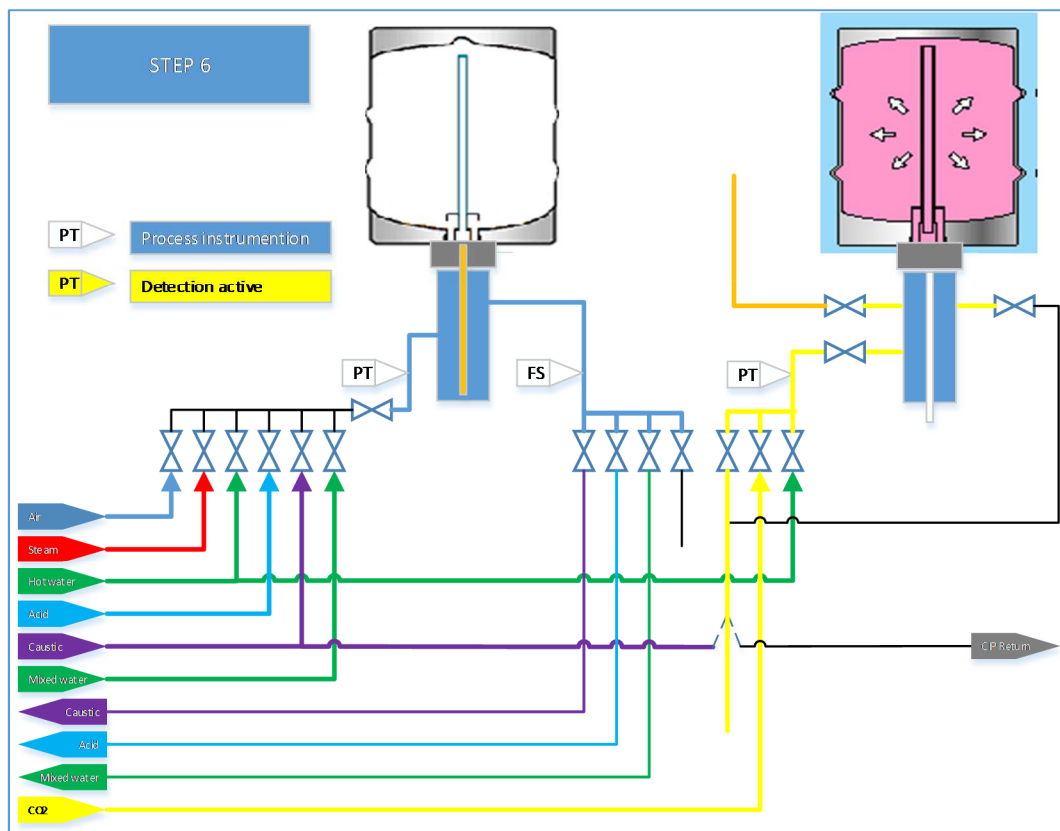
 No acid tank

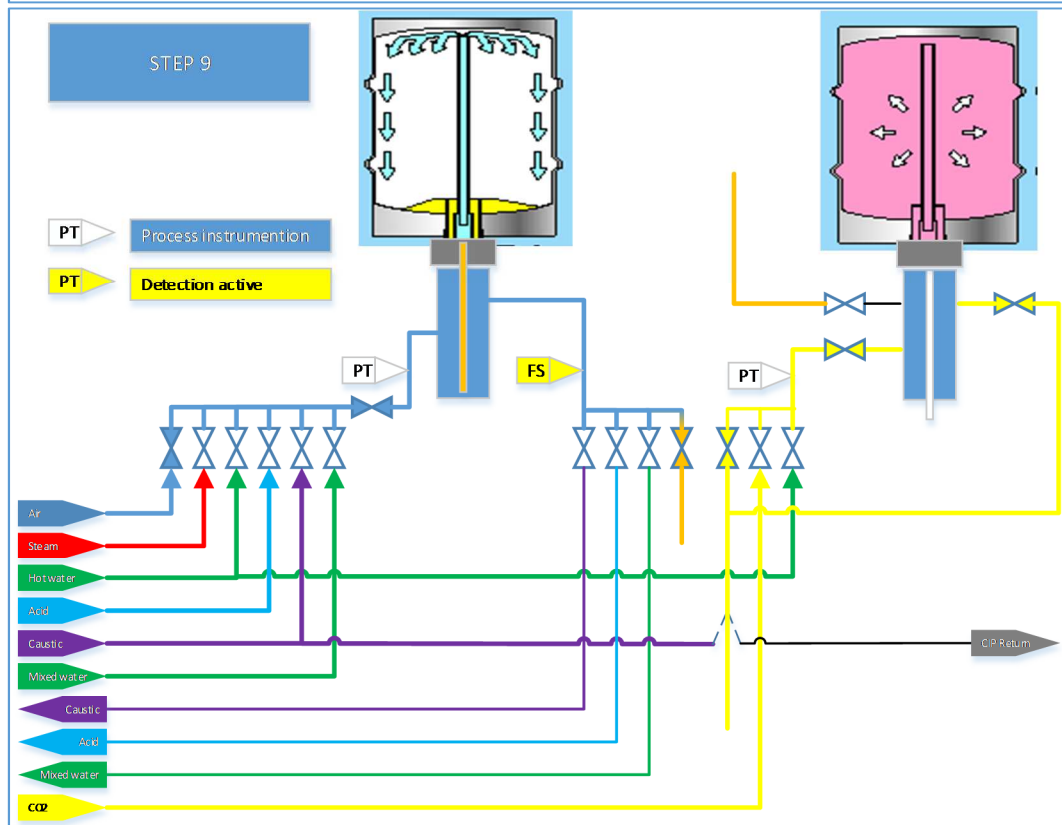
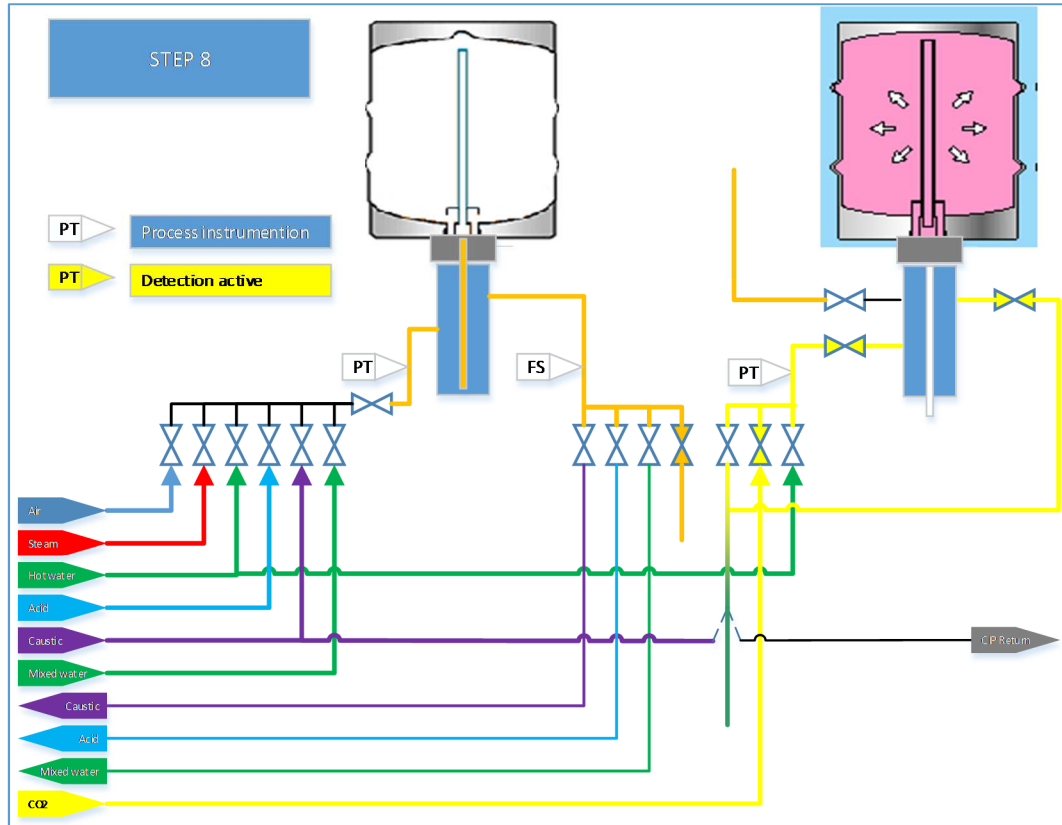
It's important to understand the difference between a low flow valve and a standard media valve. The difference being that a normal valve is shut when not activated, whereas a low flow maintains a reduced flow even when not activated. This is realized by a small orifice created into the main shaft of the valve connecting the volume before and after the valve. A low flow valve is always used in combination with a standard valve. The choking effect of the low flow valve can be used for pulsating washes or choking the flow of outgoing gases.

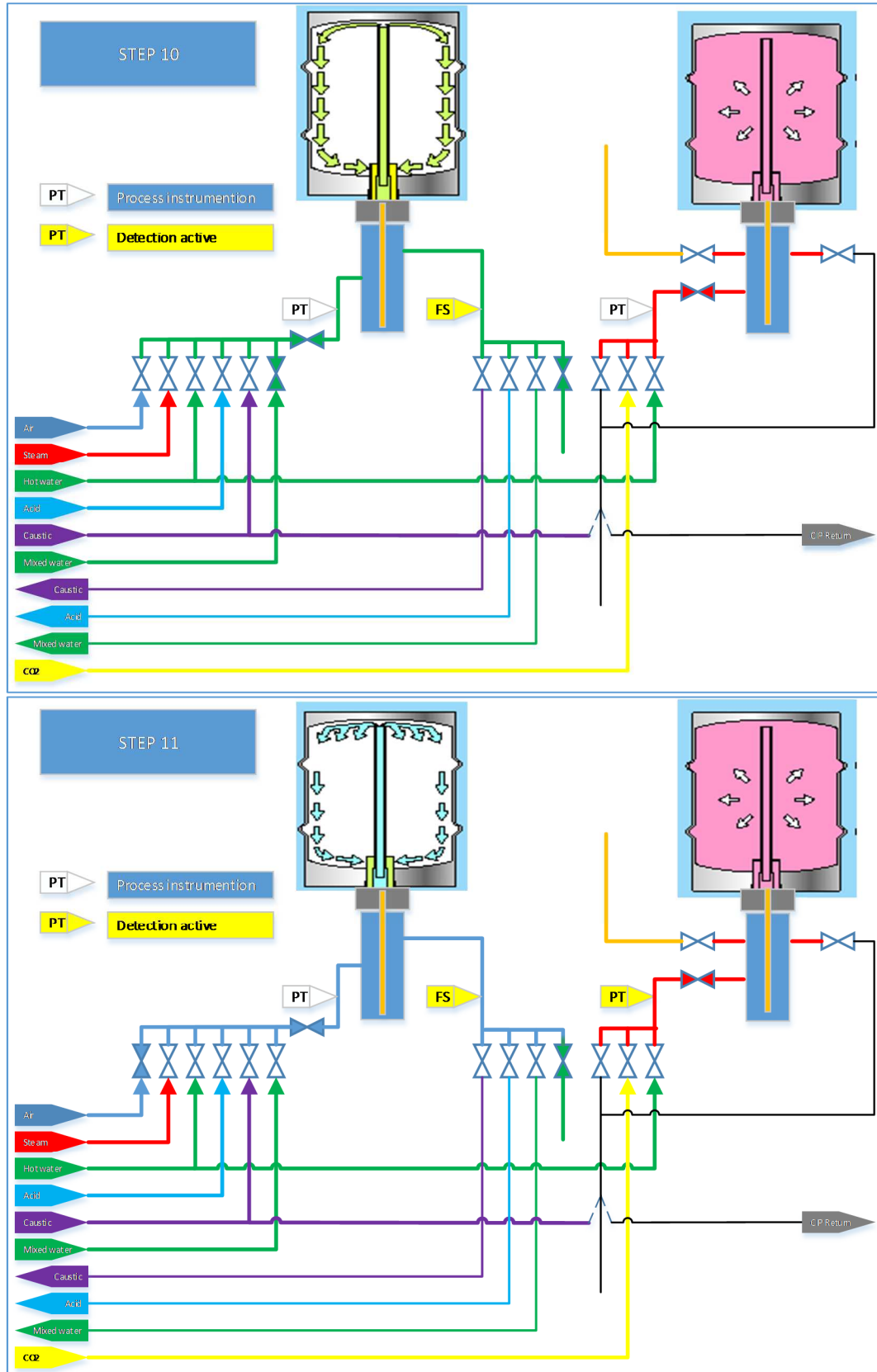
PROCESS STEPS FILLING						MEDIA VALVES						
Filling head	Description	TIME [s]	TIME [s]	TIME [s]	TIME [s]	Fob	1CO2	Hot Water	Low Flow	Drain	Product	Spear
		15L/20L/30L	Dolium / Polyke 20L/30L Not Running	One-Way Petainer 20L/30L Not Running	Limits	FH-1FOB	FH-1CO2	FH-1HW	FH-1LF	FH-2Dr	FH-PHF	FH-YP_Spear /U
STEP 1	FH: Engage clamp	1	1	1	1							
STEP 2	FH: Engage table	1	1	1	1							
STEP 3	FH: Pressurise head	0,5	0,5	3	0,5/3		X		X			
STEP 4	FH: Head leak check / delay	1	1	1	1				X			
STEP 5	FH: Depressurise head	0,5	0,5	0,5	0,5	X			X	X		
STEP 6	FH: Steam hold	15	0	0	15/0				X			
STEP 7	FH: Wash head	2	2	2	2			X	X	X		
STEP 8	FH: Blow out head	2	4	4	2/4		X		X	X		
STEP 9	FH: Depressurise head	0,5	0,5	0,5	0,5	X			X	X		
STEP 10	FH: Spear in	1	1	1	5				X			X
STEP 11	FH: Pressure check (steam or CO2)	1	1	0	1				X			X
STEP 12	FH: Release steam pressure	3	0	0	3	X			X	X		X
STEP 13	FH: Pressurise CO2 (one-way)	0	0,5	0,5	0/0,5		X		X			X
STEP 14	FH: CO2 Purge	5	12	12	5/12		X		X	X		X
STEP 15	FH: Fill keg with CO2 + pressure check	3	3	3	7		X		X			X
STEP 16	XPH: Product Fill (no Fob)	3	3	3	3						X	X
STEP 17	FH: Product Fill	30	25	25	60	X					X	X
STEP 18	FH: Spear out	1	1	1	5							
STEP 19	FH: Blow out head (scavenge)	2	2	2	2		X		X	X		
STEP 20	FH: Wash head and fitting	2	2	2	2			X	X	X		
STEP 21	FH: Blow out head	2	4	4	2/4		X		X	X		
STEP 22	FH: Depressurise head	0,5	0,5	0,5	0,5	X			X	X		
STEP 23	FH: Release table/clamp	2	2	2	2							
STEP 24	FH: End of process	79	67,5	69								

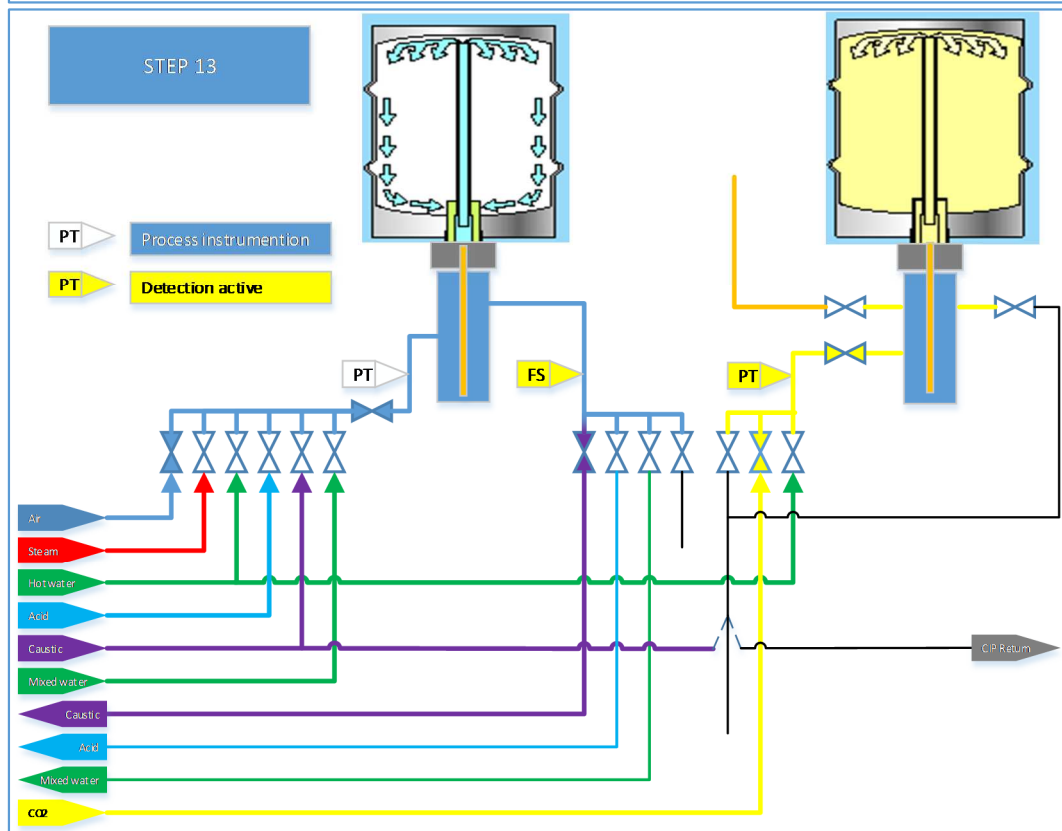
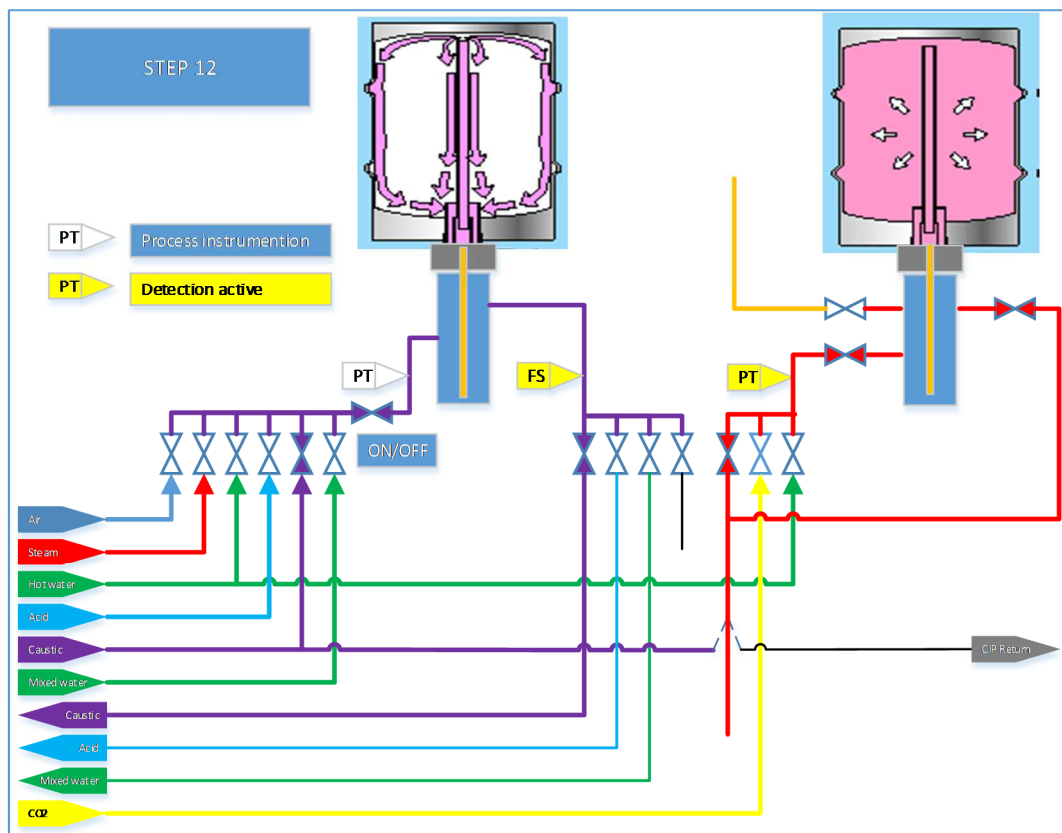


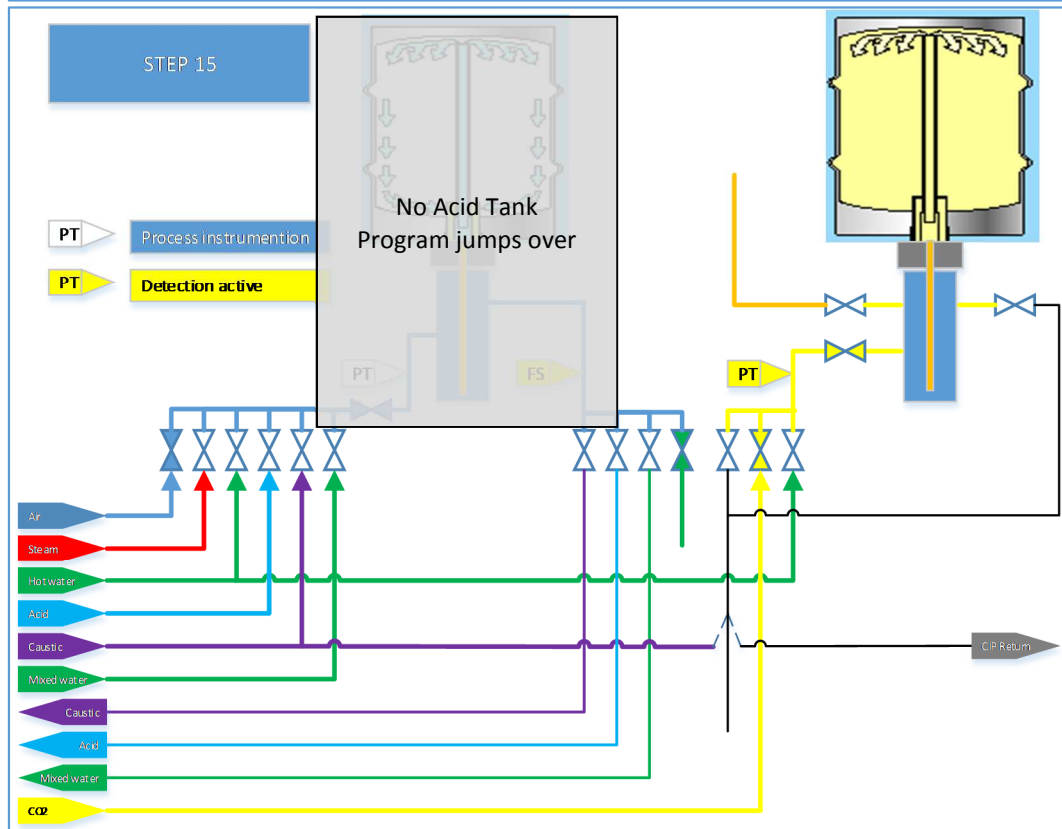
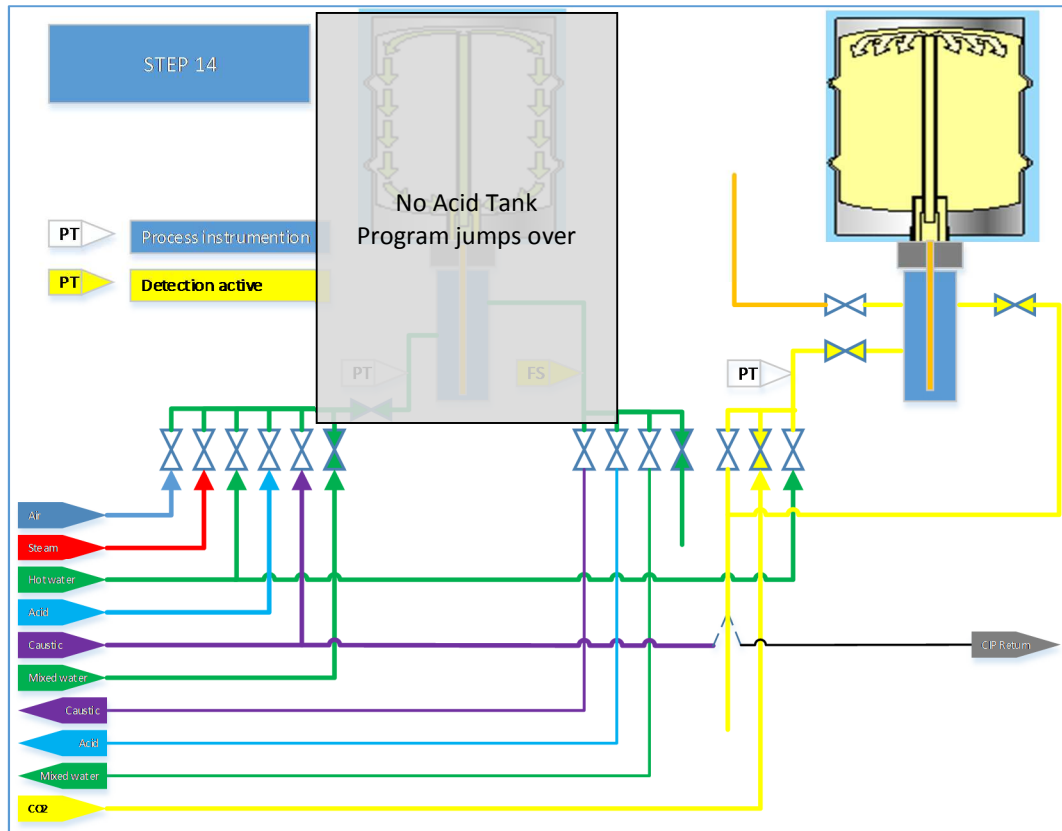


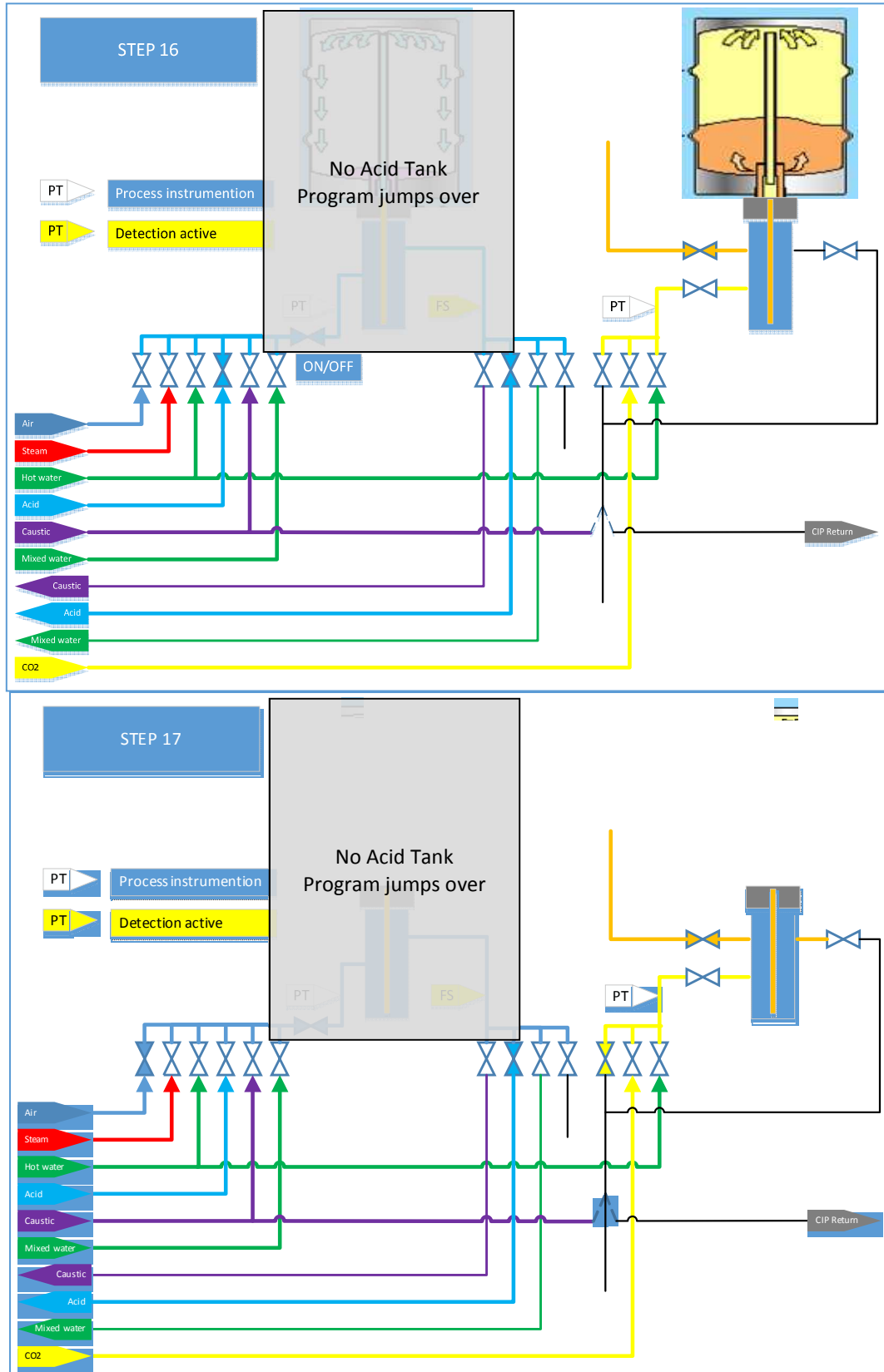


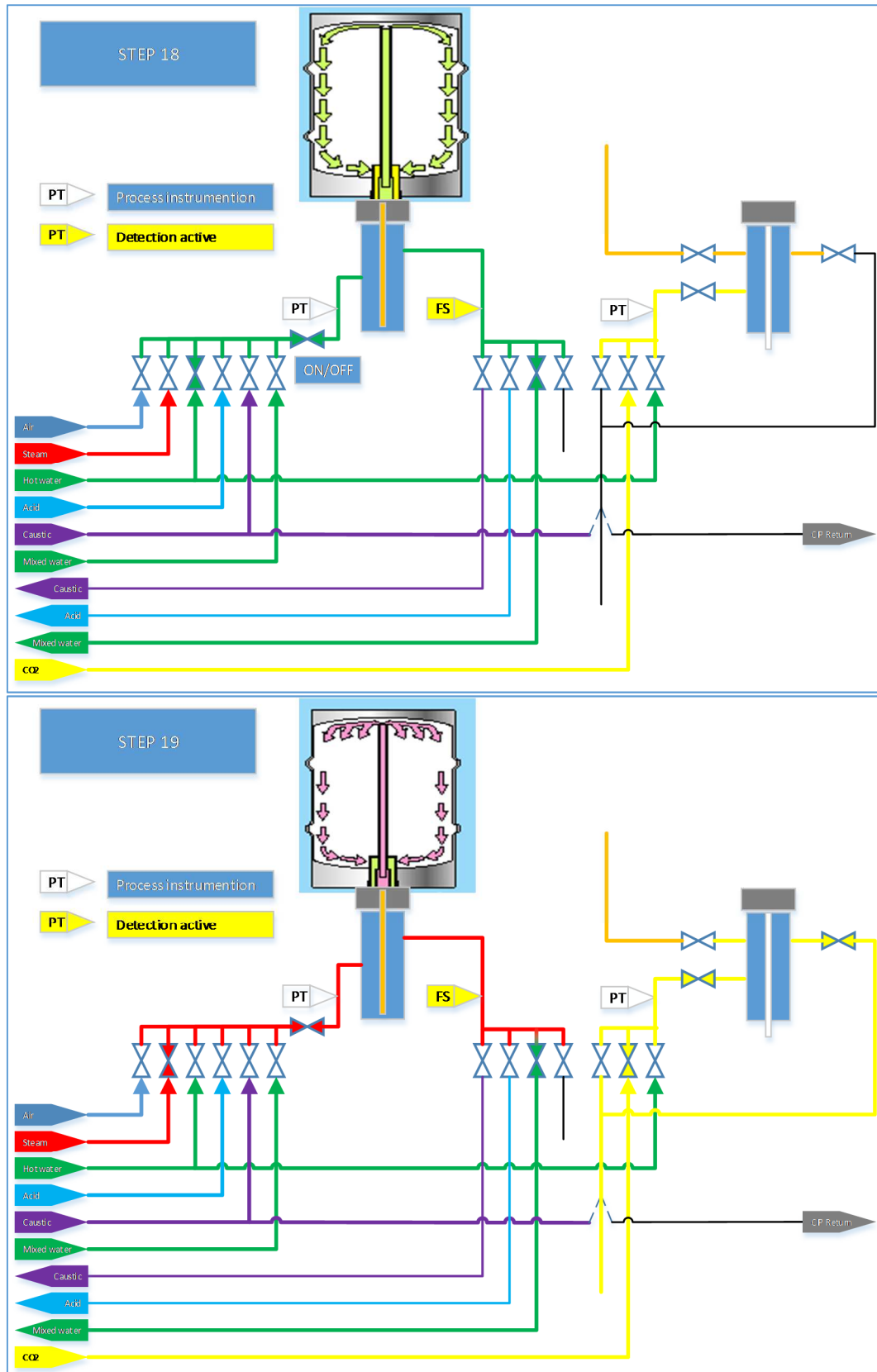


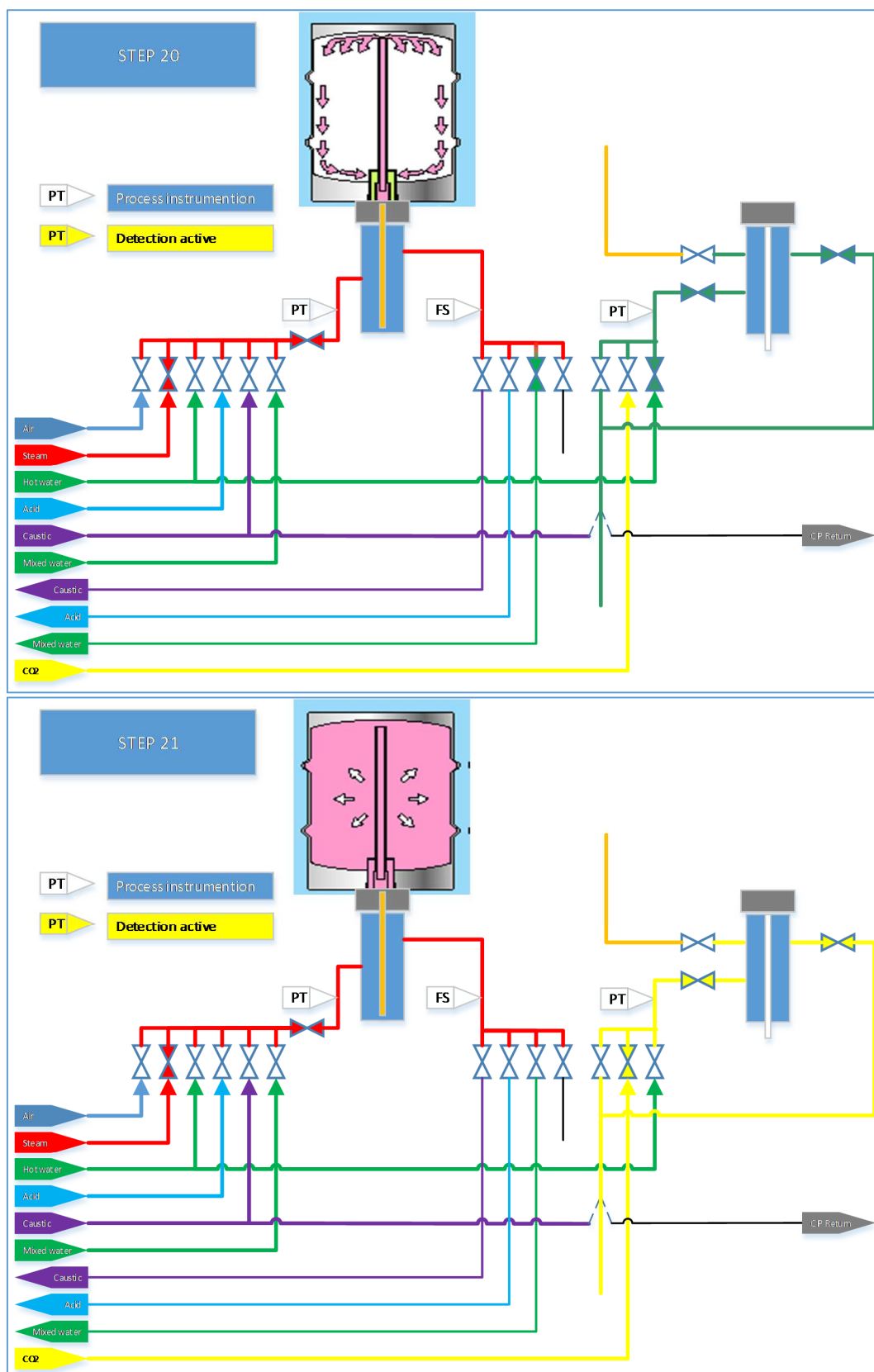


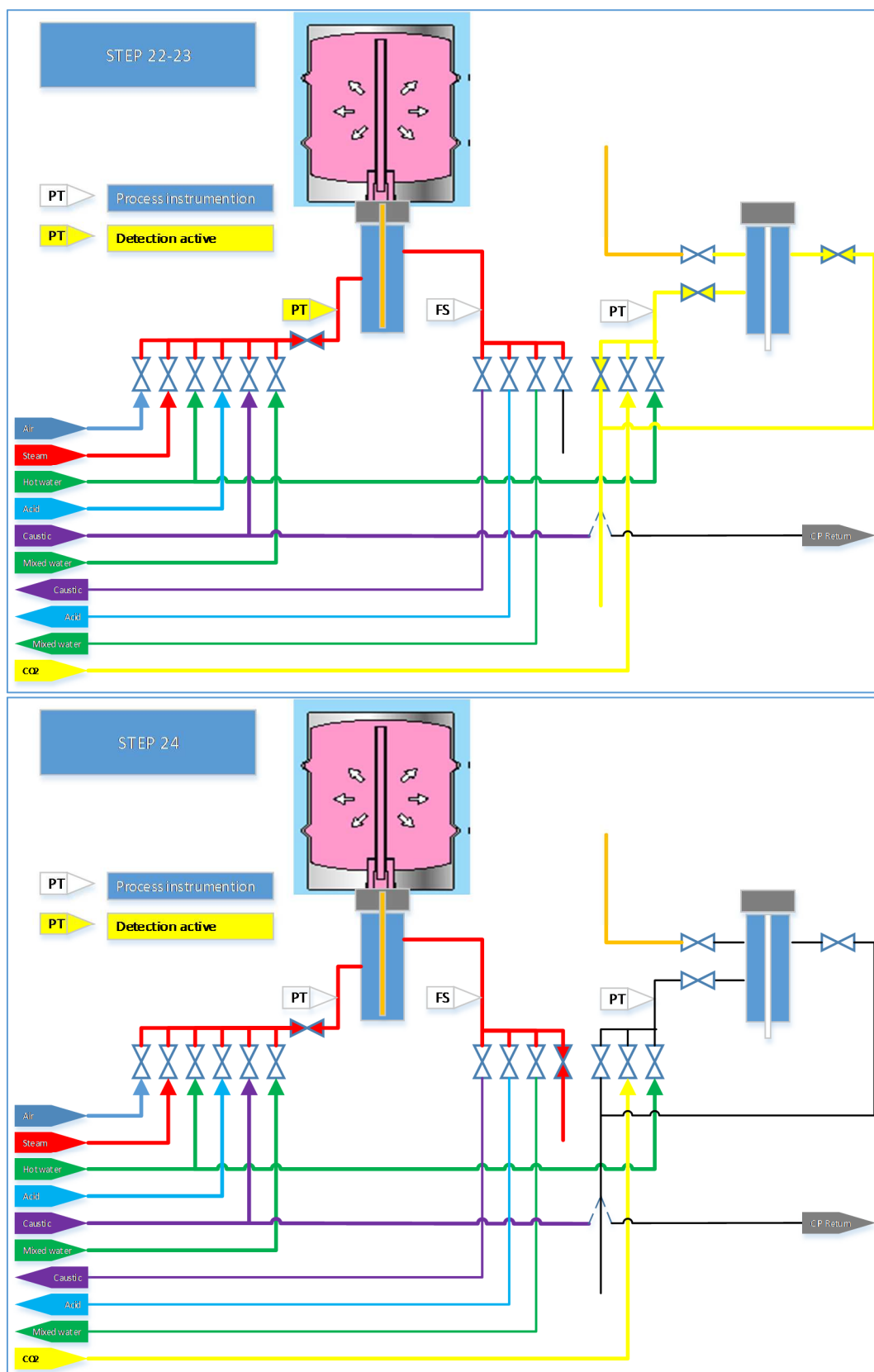


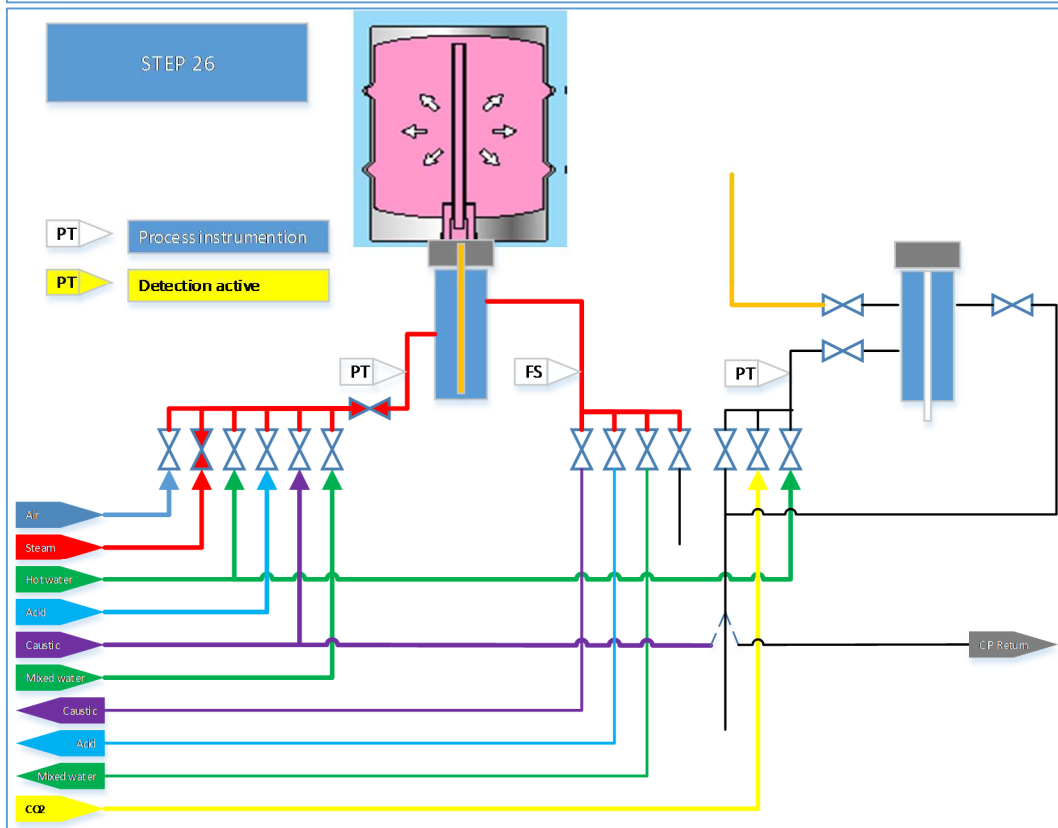
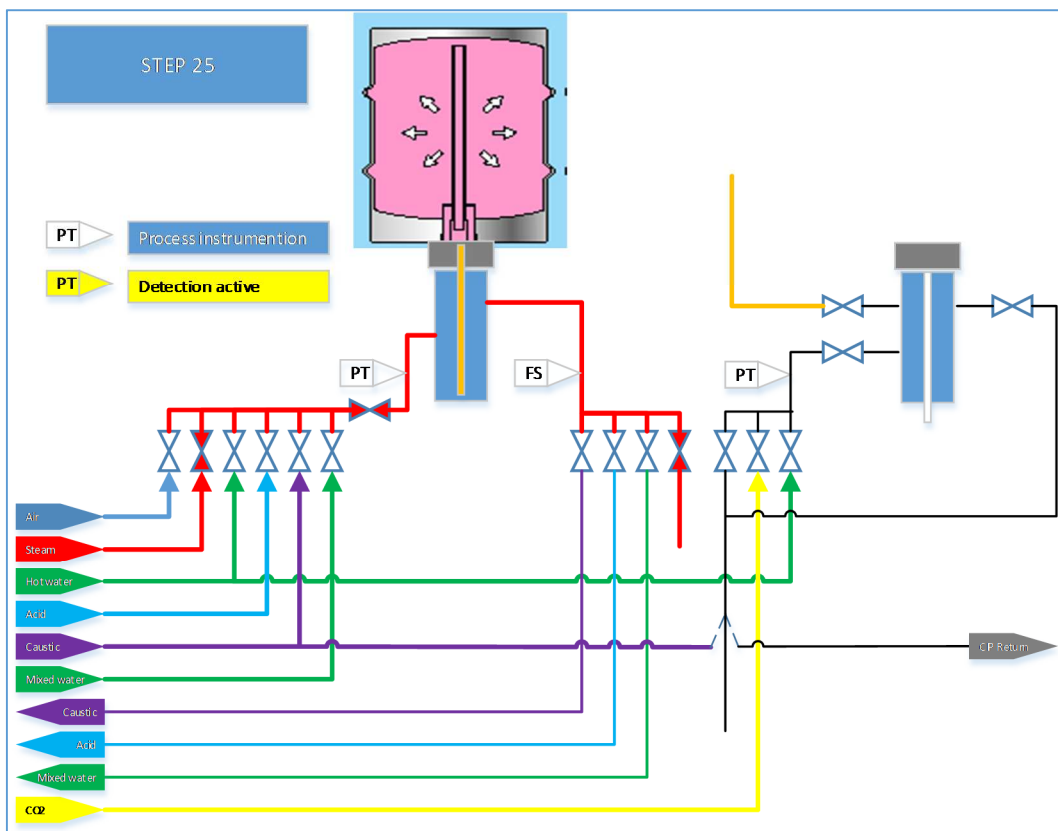


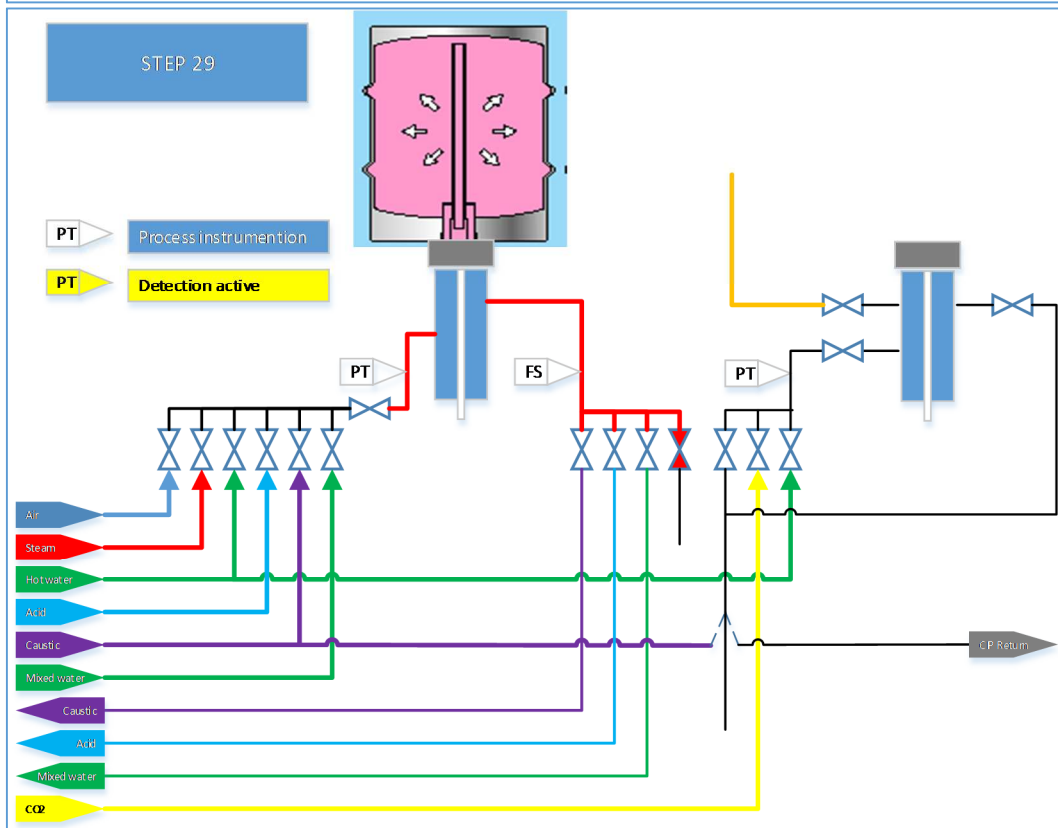
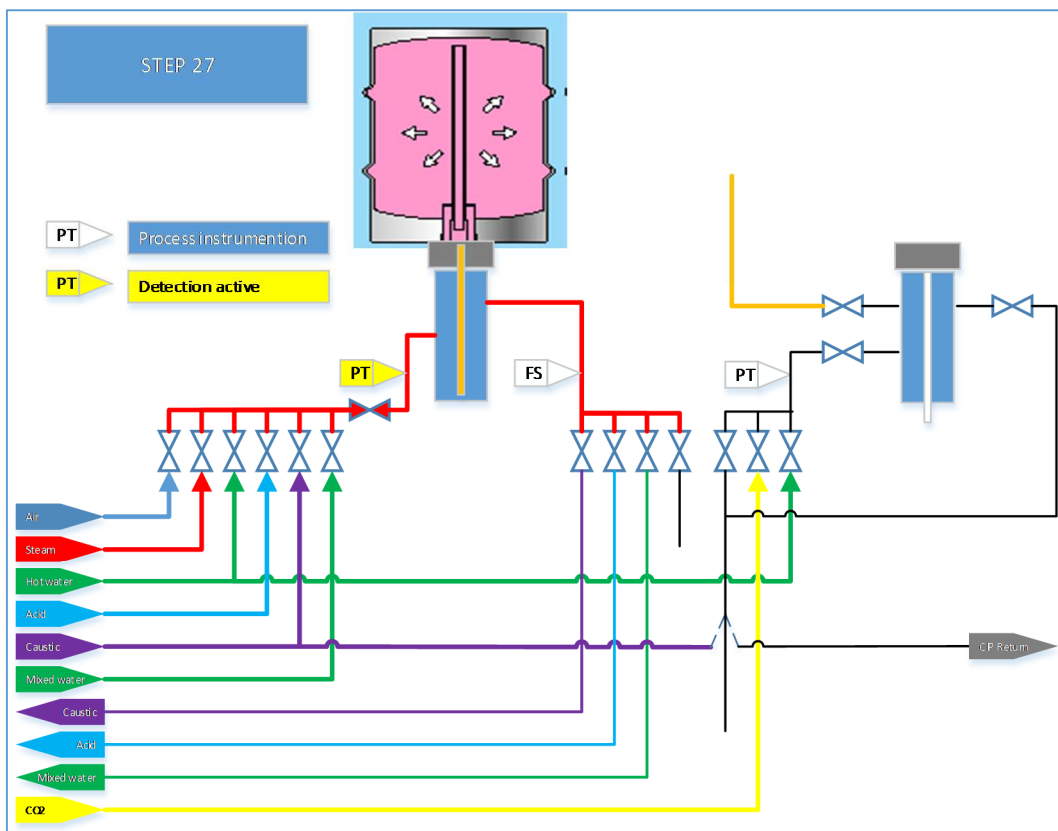








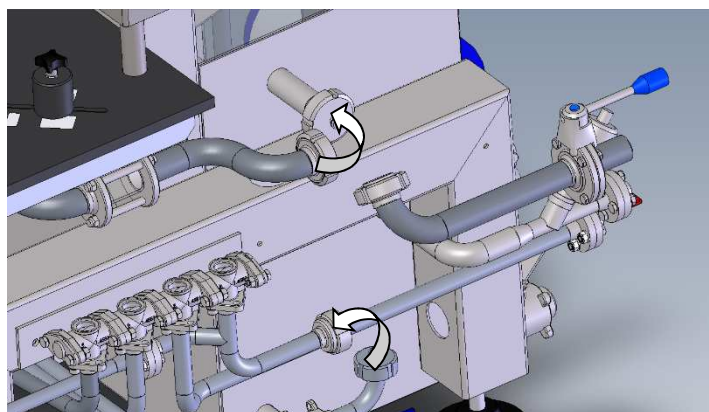




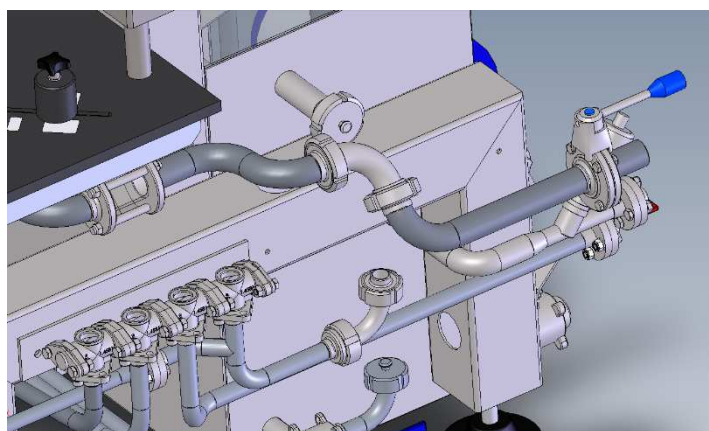
5.2. PROCESS SEQUENCE LIST CIP

Provisions have been made in the machine design in order to conduct an internal or external CIP. In order to proceed, the machine needs to be prepared for the CIP of choice by selecting the CIP route desired.

Internal CIP using hot water of internal detergent tank



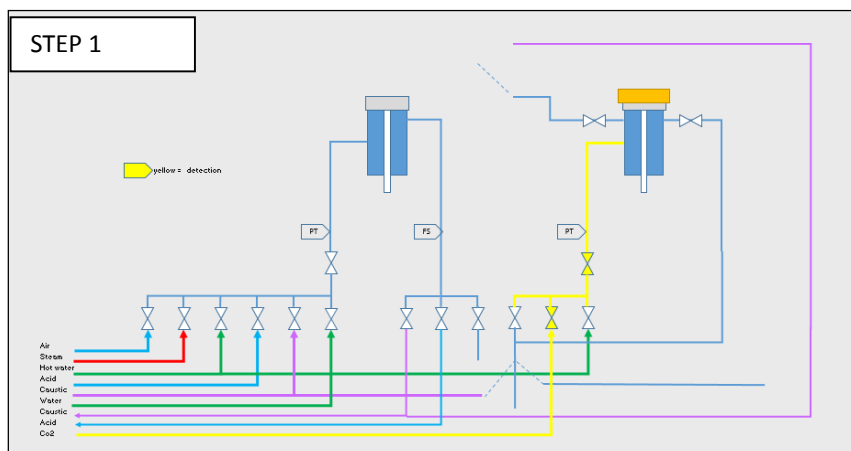
External CIP



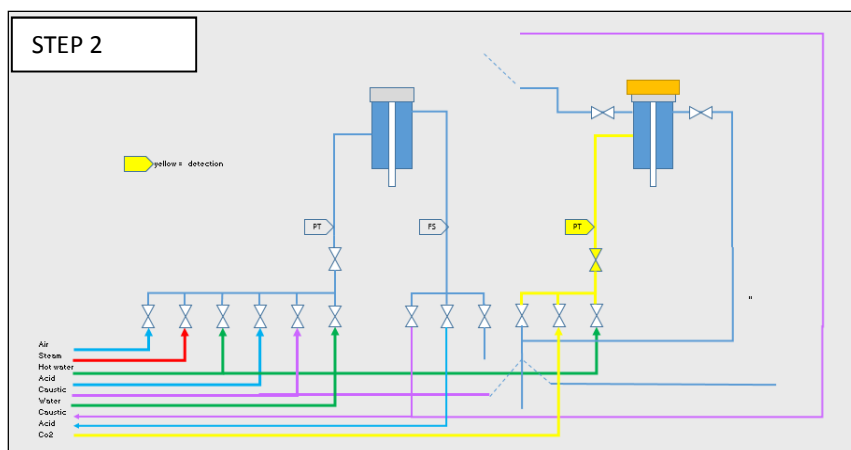
Once the desired connection is made, CIP mode can be selected on the HMI and the routine started.

PROCESS STEPS			MEDIA VALVES					
STEP	Description	T	Fob	1CO2	Hot Water	Low flow	Drain	Product
		[s]	FH-1FOB	FH-1CO2	FH-1HW	FH-1LF	FH-2Dr	FH-PHF
CIP 1: HOT WATER								
1	CIP (hot water): Pressurise head	0,5		X		X		
2	CIP (hot water): Head leak check / delay	1						
3	CIP (hot water): Prepare hot water tank							
10	CIP (hot water): Open CIP route 1 (15s On / Off)		0/1*	X	X	X		X
	CIP (hot water): Open CIP route 2 (15s Off / On)							
20	CIP (hot water): Stop pump and disconnect							
21	CIP (hot water): Blow out head (step 1)	3		X		X	X	
22	CIP (hot water): Blow out head (step 2)	3		X		X		X
23	CIP (hot water): Blow out head (step 3)	1	X	X		X		
24	CIP (hot water): Depressurise head	2	X			X	X	
25	CIP (hot water): End of process							
STEP	Description	T	Fob	1CO2	Hot Water	Low flow	Drain	Product
		[s]	FH-1FOB	FH-1CO2	FH-1HW	FH-1LF	FH-2Dr	FH-PHF
CIP 2: DETERGENT								
1	CIP (Caustic): Pressurise head (after popup)	0,5		X		X		
2	CIP (Caustic): Head leak check / delay	1						
3	CIP (Caustic): Prepare caustic tank							
10	CIP (Caustic): Open CIP route		X			X	X	X
20	CIP (Caustic): Stop pump and disconnect (close hand valve)							
21	CIP (Caustic): Blow out head	5	X	X		X	X	X
24	CIP (Caustic): Depressurise head	2	X			X	X	X
25	CIP (Caustic): End of process							
STEP	Description	T	Fob	1CO2	Hot Water	Low flow	Drain	Product
		[s]	FH-1FOB	FH-1CO2	FH-1HW	FH-1LF	FH-2Dr	FH-PHF
CIP 3: EXTERN								
1	CIP (Extern): Pressurise head	0,5		X		X		
2	CIP (Extern): Head leak check / delay	1						
10	CIP (Extern): Open CIP route		X			X	X	X
20	CIP (Extern): Wash Head				X	X	X	
21	CIP (Extern): Blow out head (step 1)	1	X	X		X		
22	CIP (Extern): Blow out head (step 2)	4		X		X	X	
24	CIP (Extern): Depressurise head	2	X			X	X	
25	CIP (Extern): End of process							
			</					

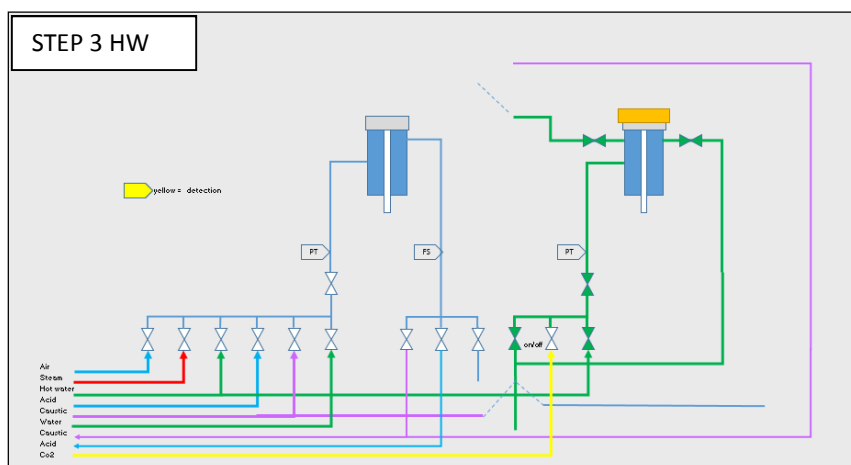
STEP 1



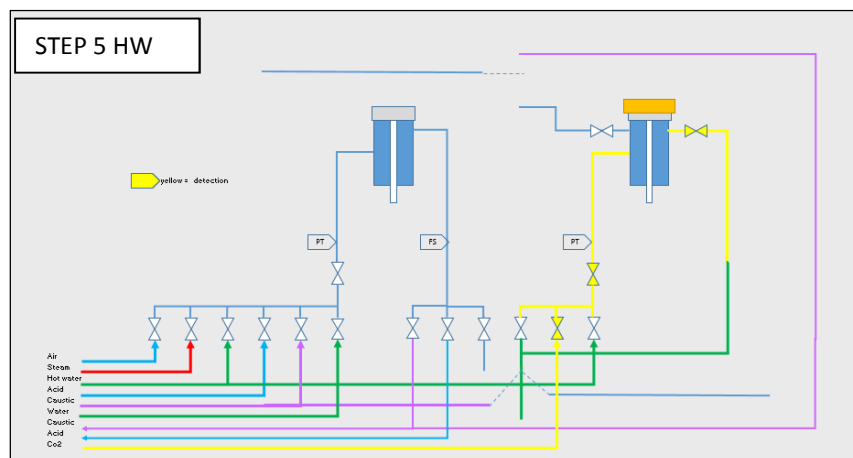
STEP 2



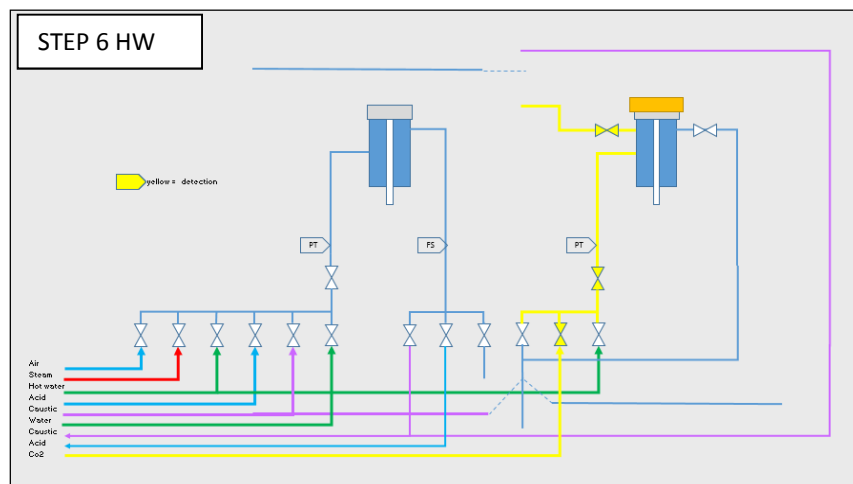
STEP 3 HW



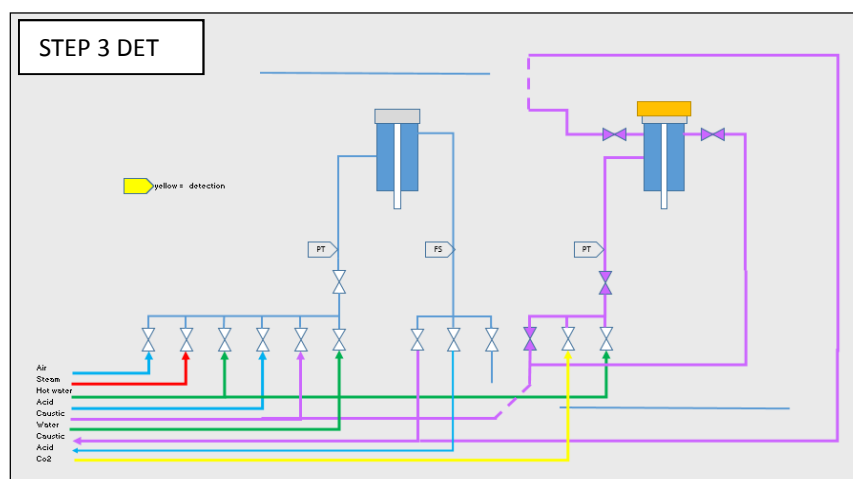
STEP 5 HW



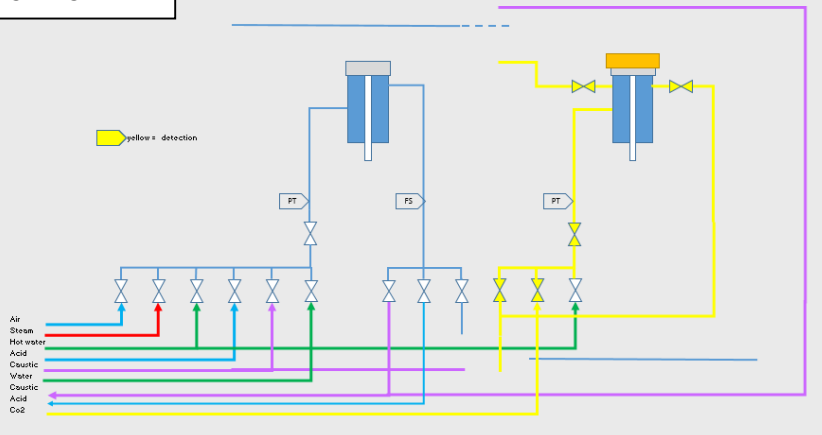
STEP 6 HW



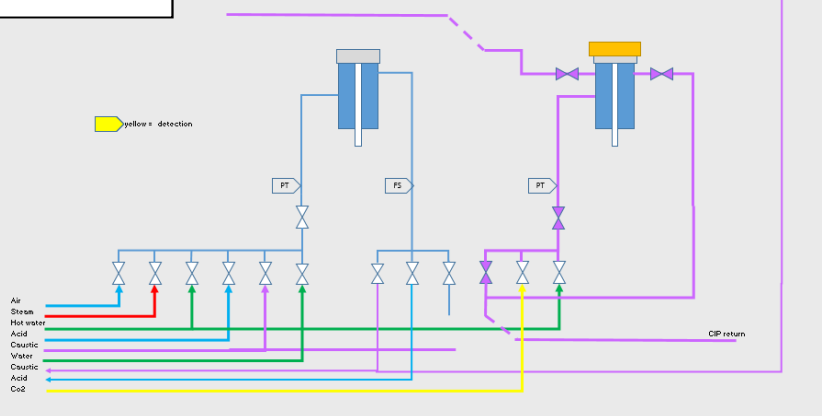
STEP 3 DET



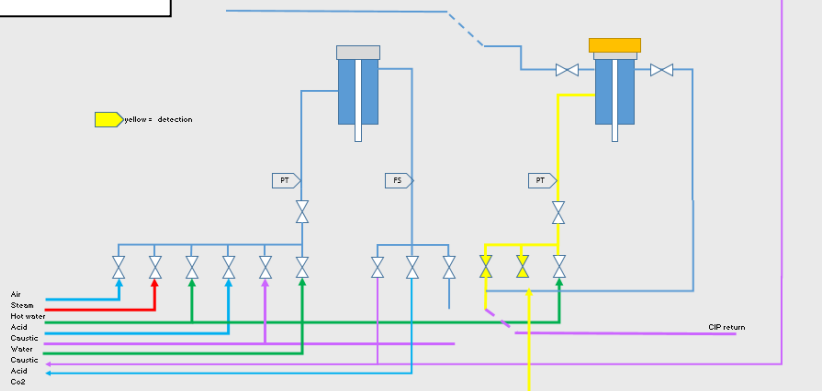
STEP 5 DET

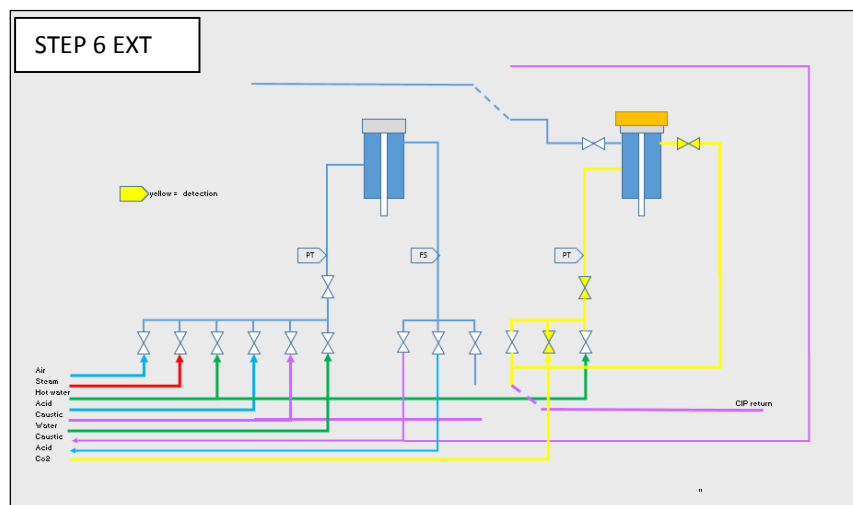


STEP 3 EXT



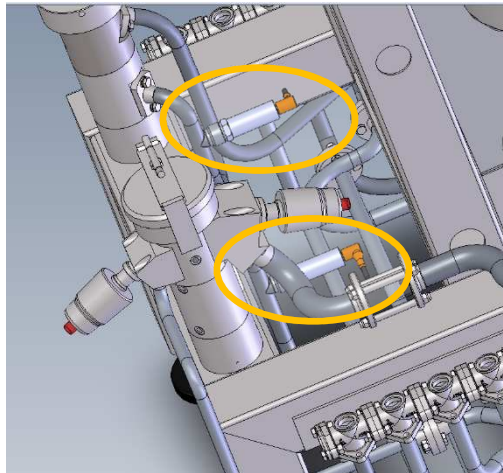
STEP 5 EXT





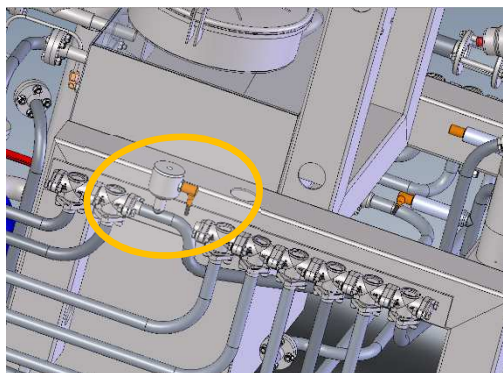
5.3. INSTRUMENTATION

5.3.1. PRESSURE TRANSDUCER



On each process head, a pressure transducer allows for pressure checks in order to validate the process.

5.3.2. FLUID SWITCH



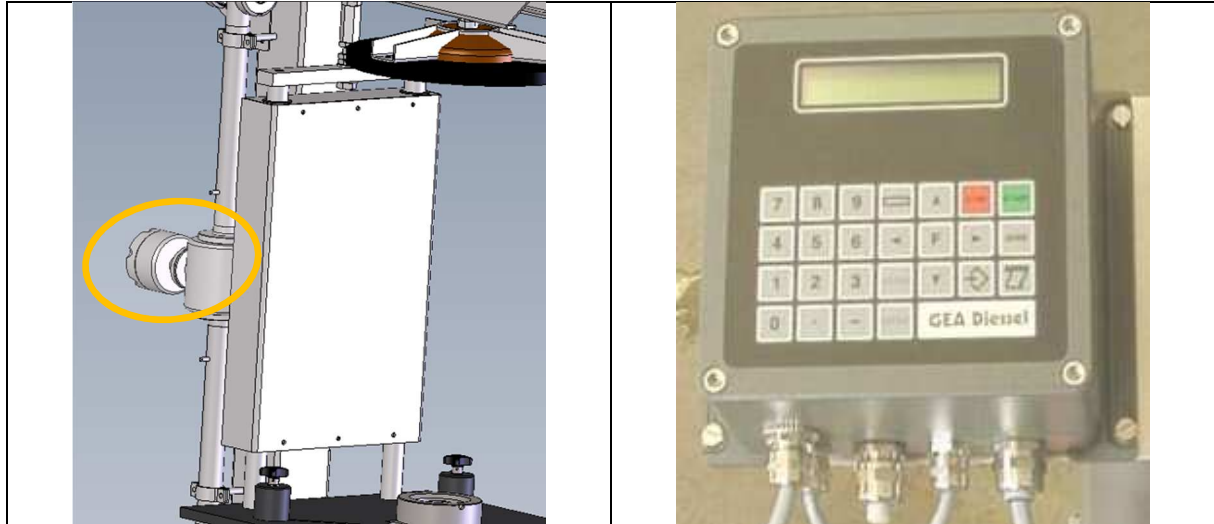
A fluid switch detects the presence of fluid and allows for process control during wash cycles in order to determine if the wash cycle has been effective and the keg is emptied during purge cycles.

5.3.3. BEER GAUGE – TRANSMITTER AND RECEIVER

The beer gauge calculates the closing time of the beer valve on the fill head based on the desired filling volume and the current filling flow rate. As a result, it is possible to fill the barrel without losing beer.

The beer gauge consists of two parts:

- A transmitter positioned in the beer pipe
- A receiver mounted on the frame



The beer gauge is set to the required filling volume in the PLC. The beer gauge follows the current volume once the filling process starts. The beer gauge determines the moment at which the beer valve must close based on the filling volume of the last 4 filling sequences and the current flow rate.

6. FILLING PRINCIPLE APPLIED

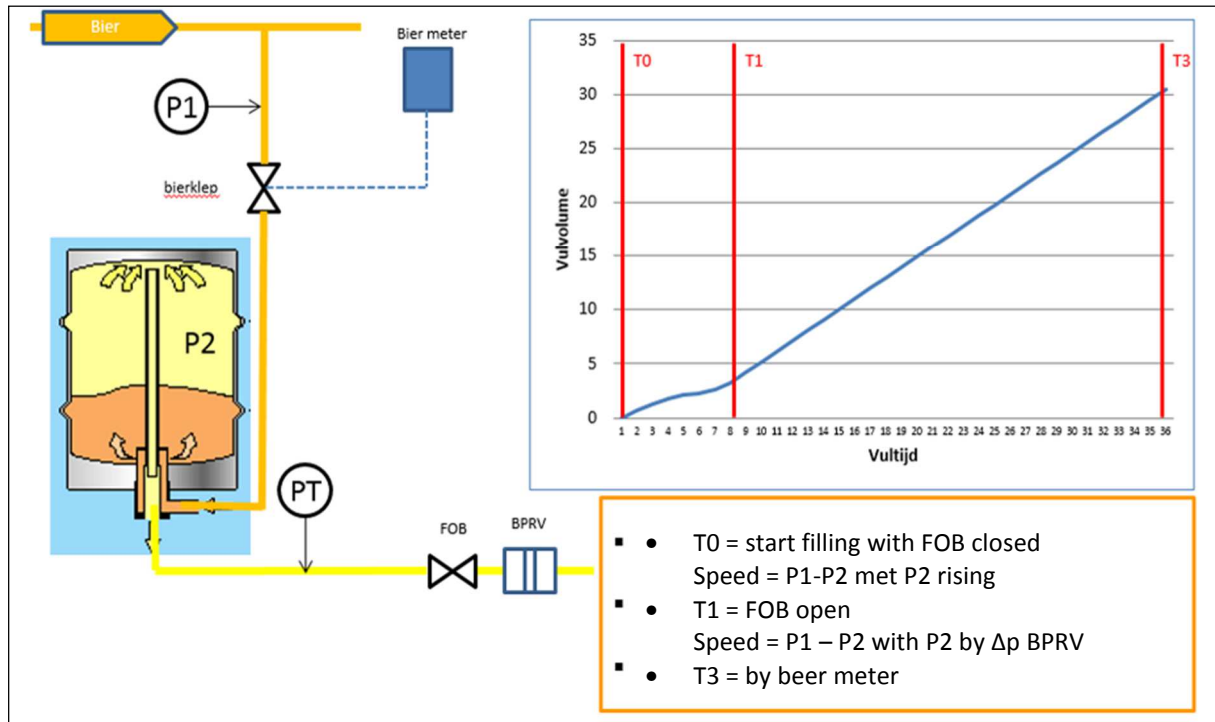
A filled keg contains a large volume of carbonated beer, and a small volume of CO₂. CO₂ under pressure ensures that there is no oxygen present and prevents de-carbonation of the beer, so the shelf life of the beer is not impeded. For this reason, the vessel is placed under CO₂ pressure for the filling.

During the filling, the CO₂ causes a back pressure on the inflowing beer that causes, without evacuation, a gradually speed filling fall due to the compression of the CO₂. Only a controlled evacuation of the gas makes it possible to maintain a certain degree of filling speed and sufficient CO₂ pressure on the beer. In other words, controlling the differential pressure between the CO₂ and inflowing beer, indirectly determines the filling speed. Controlling the differential pressure is inherent in the filling of beer and should be done in a way that both the speed of the filling and the quality of the beer are acceptable.

Below is a schematic representation of this principle:

- The beer pressure is P1 and the pressure of the CO₂ in the keg is P2.
- At T0 the beer valve opens and a filling speed is set proportional to the differential pressure P1-P2. As a result P2 will increase due to compression by the inflowing beer.
- At T1, the FOB valve is opened and CO₂ can evacuate through the BPRV (back pressure relief valve). A filling speed is set which is proportional to a differential pressure whereby P2 will be determined by the back pressure setting of the BPRV.
- At T3 is filling stopped by the beer meter.

Further intermediate filling speeds are possible by using a two-stage beer valve active at start and end of the filling process.



Previous shows that the pressure settings for CO2 and BPRV must be in function of the beer pressure.

- CO2 beer pressure- 0,5 bar
- BPRV beer pressure- 0,5 bar

6.1. CONTROLS AND HMI

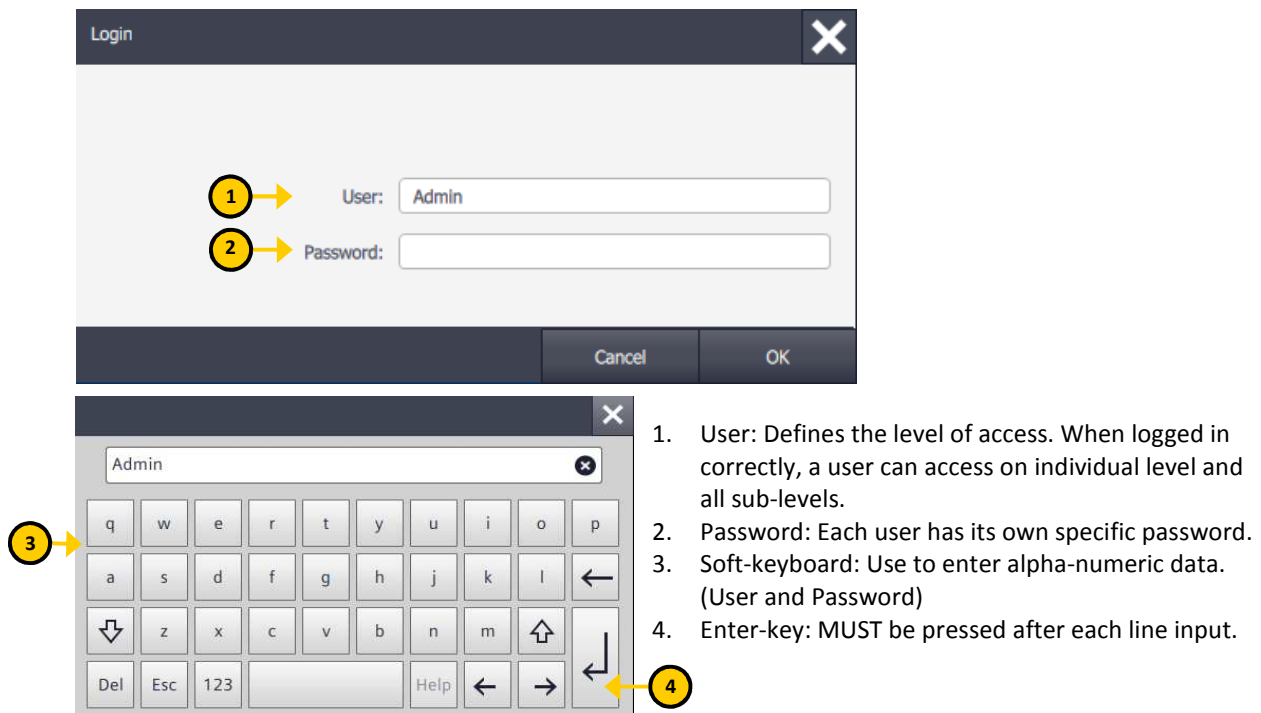
6.1.1. OPERATION PROCEDURE

Use your finger or a specially developed pen for touchscreens to operate the screen!
Pending the configuration of the ordered machine, some of the screens shown below can be unavailable.

6.1.2. PASSWORD

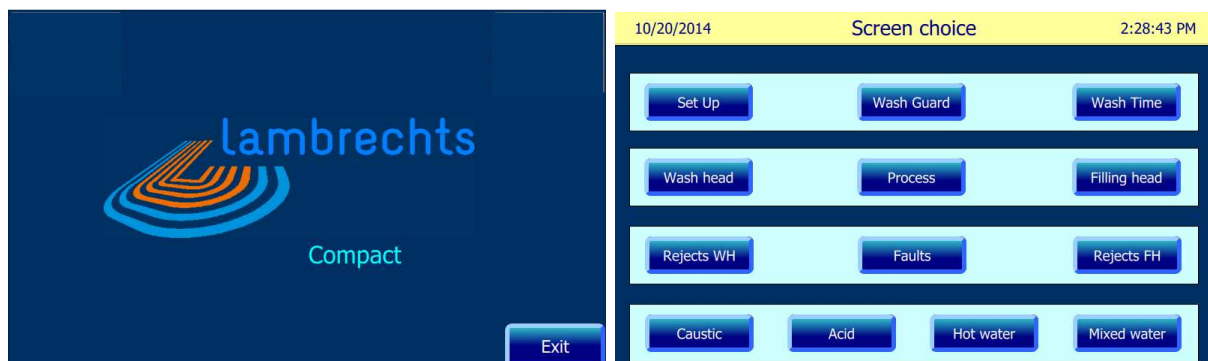
Because some settings are crucial for keg inspection, some screens can be protected by password. Only authorized personal can access these screens using the appropriate login and password, to alter certain parameters.

By pressing a protected parameter, a login window pops up, requesting for the correct prompt. An on-screen keyboard is displayed automatically when an input cell is activated.



6.1.3. START UP AND SCREEN NAVIGATION

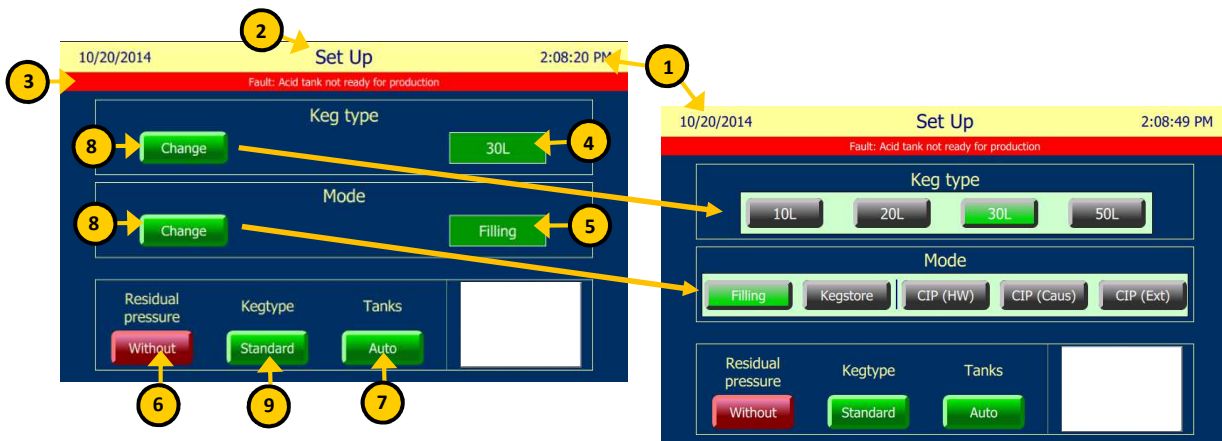
Power-up is completed when the Lambrechts home screen is displayed.



Touching the logo in the center of the screen brings up the general selection menu and the following options are displayed:

- | | |
|-----------------|------------------------------------------------------------------------------------|
| 1. Set Up | access to selection of barrels, operating mode and choice of filling control |
| 2. Wash Guard | access to overview of the presence of the different media in the kegs |
| 3. Wash Time | access to overview of the washing times |
| 4. Wash head | access to visual presentation of the wash head with valves |
| 5. Process | access to visual presentation of both wash head as filling head |
| 6. Filling head | access to visual presentation of the filling head with valves |
| 7. Rejects WH | access to overview of rejects during the washing process |
| 8. Faults | access to overview of alarms/errors |
| 9. Rejects FH | access to overview of rejects during the filling process |
| 10. Tanks | access to visual presentation of the caustic, acid, hot water and mixed water tank |

6.1.4. SET UP SCREEN



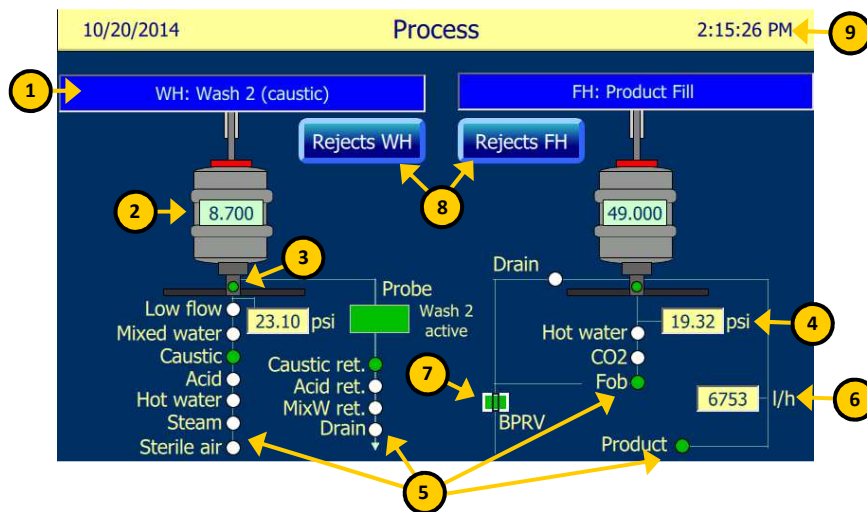
1. Date and time.
2. Title of the active screen display, also push button for "screen choice" page.
3. Installation status + last error message.
4. Selected keg type. "Change" button only pops up when all conditions are valid. list of all possible keg types is shown and your choice can be made.
5. Selected mode (Fill or Cip/Fob). The "Change" button is only available when all change conditions are valid. a list of all possible modes is shown and anew choice can be made.
6. Opportunity to clean kegs without checking residual pressure. Be aware of possibly filling kegs with leaking feeder plunger.
7. Press button to switch tanks (caustic, acid, hot water and mixed water) in automatic or manual mode.
8. Press button to change the mode (filling and/or 3 CIP-modes)and/or the keg type (10L/20L/30L/50L).
9. Press button to, if the machine equipped for it, switch settings for standard kegs into one-way kegs.

6.1.5. PROCESS

Washing and filling head are displayed as they are actually effective. A keg is shown only while one is actually in position. Each head has a pressure sensor.

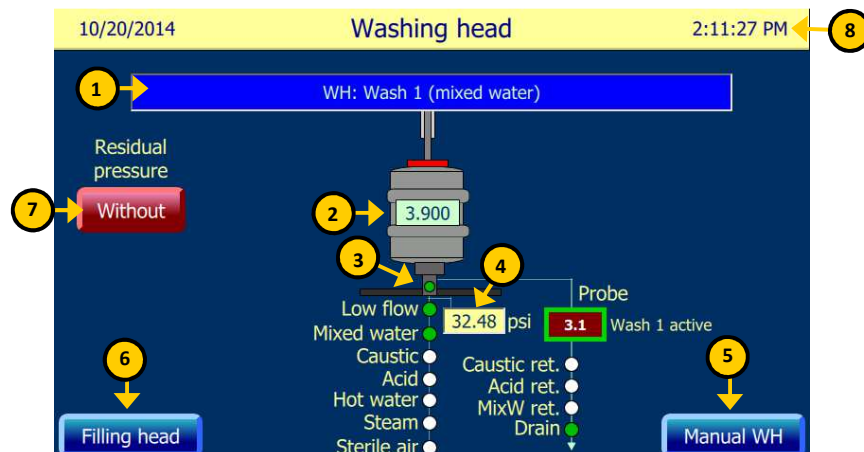
Each valve indicates its active state individually so media flow can be monitored on each head separately while cleaning or filling kegs. (Indicator on solenoid valves colors green when active).

Illustration below shows the process for both the washing and filling head. Further on, in-depth details of both heads will be provided.



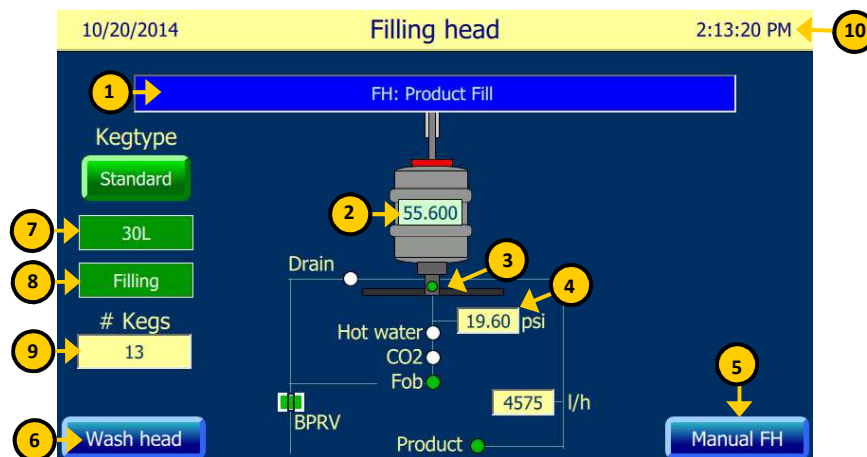
- 1 - This cell shows the active process for each head. On any kind of error this cell will color RED and the error message is displayed. After a process is finished this cell colors green and displays "Process OK".
- 2 - Process time left for the active step is displayed in each keg, illustrated on the display.
- 3 - Indicates a correct disclosure of the keg. The push-on adapter is positioned correctly in respect to the proximity switch.
- 4 - Actual pressure indication
- 5 - Visual presentation of the valves
- 6 - Current flow
- 7 - Back pressure relief valve
- 8 - Push buttons to pop up "Rejects" Page for the respective head (see chapter rejects).
- 9 - Title of the active screen display, also push button for "screen choice" page.

6.1.5.1. WASHING CYCLE



- 1 - This cell shows the active process for each head. On any kind of error this cell will color RED and the error message is displayed. After process is finished this cell colors green and displays "Process OK".
- 2 - Process time left for the active step is displayed in each keg, illustrated on the display.
- 3 - Indicates a correct disclosure of the keg. The push-on adapter is positioned correctly in respect to the proximity switch.
- 4 - Actual pressure indication
- 5 - Push button to pop up "Manual"-Page for the respective head (see next chapter).
- 6 - Push button to toggle between washing and filling head.
- 7 - Opportunity to clean kegs without checking residual pressure. Be aware of possibly filling kegs with leaking feeder plunger.
- 8 - Title of the active screen display, also push button for "screen choice" page.

6.1.5.2. FILLING CYCLE



- 1 - This cell shows the active process for each head. On any kind of error this cell will color RED and the error message is displayed. After process is finished this cell colors green and displays "Process OK".
- 2 - Process time left for the active step is displayed in each keg, illustrated on the display.
- 3 - Indicates a correct disclosure of the keg. The push-on adapter is positioned correctly in respect to the proximity switch.
- 4 - Actual pressure indication.
- 5 - Push button to pop up "Manual"-Page for the respective head (see next chapter).
- 6 - Push button to toggle between washing and filling head.
- 7 - Selected keg type
- 8 - Selected mode (filling or Cip).
- 9 - Number of correctly filled kegs since the last reset.
- 10 - Title of the active screen display, also push button for "screen choice" page.

6.1.5.3. MANUAL CONTROLS



The manual selection screen allows for manual operation of all actuators present on washing and filling head. This function is available in order to support troubleshooting or check maintenance work.

Caution! Make sure that the washing head and filling head are closed with a CIP CAP before opening any valves to prevent the liquid squirting out of the washing head or filling head!

Push the title ribbon to return to the screen choice.

6.1.6. REJECTS - WASHING / FILLING / CIP

Error counts are logged for each head. These screens allow you to easily trace causes for rejects on individual heads. i.e.: When error “keg not open” occurs frequently on the washing head, then you might have to check the setting of the proximity switch and its positioning in respect to the collar on top of the adapter. A list of errors and solutions can be found in chapter: “Table cause and solutions”.

10/20/2014 Rejects Washing 2:15:58 PM

1 **Washing head**

Manual reject	14	Keg not empty wash 1	0
No keg detected	17	Insufficient wash 2 (Caustic)	0
Table not down	0	Keg not empty wash 2	0
Leaking head	0	Insufficient wash 3 (MW)	0
Keg not open	0	Keg not empty wash 3	0
Insufficient residual pressure	0	Insufficient wash 4 (Acid)	0
Too much residual product	1	Keg not empty wash 4	0
Insufficient wash 1 (MW)	1	Insufficient wash 5 (HW)	0

Reset ← 4 5 → Next

10/20/2014 Rejects Washing 2:16:25 PM

Washing head

Manual reject	14	Keg not empty wash 5	0
No keg detected	17	Insufficient steam temp. (1)	0
Table not down	0	Insufficient steam pressure (1)	0
Leaking head	0	Insufficient steam temp. (2)	0
Keg not open	0	Insufficient steam pressure (2)	0
Insufficient residual pressure	0	Spear stuck in keg	0
Too much residual product	1		
Insufficient wash 1 (MW)	1		

Reset Back

10/20/2014 Rejects Filling/Cip 2:16:51 PM 6

2 **Filling head / CIP**

Manual reject	3	Manual reject	0
No keg detected	14	Leaking head / No CIP-cap	7
Table not down	0	Tank not ready	1
Leaking head	0		
Keg not open	0		
Insufficient CO2 pressure	3		
Beer fill too long	1		
Spear stuck in keg	1		

Reset 3

1. List of all possible errors on the washing head and number of occurrence on the right.
2. List of all possible errors on the filling head and number of occurrence on the right.
3. List of all possible errors during CIP and number of occurrence on the right.
4. Push button to reset the respective error counters at start of a new shift or a new product.
5. Push button to go to the next rejects screen for washing
6. Title of the active screen display, also push button for “screen choice” page.

6.1.7. TANKS

This screen monitors the condition of the two tanks. Temperature of each tank must fit the predefined limits before the washing process can start.



- 1 - Steam- and water valve indicators. activated valves colors green.
- 2 - Hi/Lo Level sensors. When the low level indication fails, the indicator blinks red and the pump is stopped automatically. Until the high level is reached, this indicator colors orange and the tank is filled.
- 3 - The temperature setpoint of the tank. By pushing the cell, a keyboard will appear and a new value can be entered.
- 4 - The conductivity setpoint of the tank. By pushing the cell, a keyboard will appear and a new value can be entered.
- 5 - De actual temperature for the tank displayed.
- 6 - De actual conductivity for the tank displayed.
- 7 - The pump of the tank. The colored bar shows the actual situation: gray = inactive, green = active.
- 8 - Toggles the display between the tanks.
- 9 - Push button with the same function as the one on the Set Up page: activate or deactivate the automatic mode of the tanks.
- 10 - Title of the active screen display, also push button for "screen choice" page.

6.1.8. WASH GUARD

10/20/2014 Wash guards 2:10:05 PM					
Wash guards (time x 100ms)	Wash 1 (mixed water)	Wash 2 (caustic)	Wash 3 (mixed water)	Wash 4 (acid)	Wash 5 (hot water)
Minimum time:	4.0	13.0	1.5	13.0	13.0
Measurement 1:	7.5	16.6	4.1	15.8	0.0
Measurement 2:	0.0	16.8	0.0	17.7	16.8
Measurement 3:	0.0	17.0	5.0	17.8	17.4
Measurement 4:	10.0	17.0	4.9	17.9	17.0
Measurement 5:	0.0	17.0	5.2	17.8	0.0
Reset	Reset	Reset	Reset	Reset	Reset
Wash presets (time x 100ms)	Wash 1 (mixed water)	Wash 2 (caustic)	Wash 3 (mixed water)	Wash 4 (acid)	Wash 5 (hot water)
10L:	4.0	13.0	1.5	13.0	13.0
20L:	4.0	13.0	1.5	13.0	13.0
30L:	4.0	13.0	1.5	13.0	13.0
50L:	4.0	13.0	1.5	13.0	13.0

This screen provides the possibility to observe the washing process in detail and is, in case of errors, an ideal tool to seek out problems.

In the lower part of the screen, you have the possibility to preset, for each type of keg, the minimum time each medium needs to be active in the keg. The upper section displays the recorded actual time each medium was active in the keg. If the actual washing time is shorter than the specified time, it will light up in red and the keg will be rejected.

By pushing the reset button, the measured times will be reset to 0.

6.1.9. WASH TIMES

10/20/2014		Wash times								2:10:37 PM	
	Wash 1 (mixed water)		Wash 2 (caustic)		Wash 3 (mixed water)		Wash 4 (acid)		Wash 5 (hot water)		
	Actual	30L	Actual	30L	Actual	30L	Actual	30L	Actual	30L	
Time wash (s)	7.000	7.000	16.000	16.000	3.000	3.000	16.000	16.000	16.000	16.000	
Maximum time purging wash (s)	10.000	10.000	10.000	10.000	10.000	10.000	10.000	10.000	10.000	10.000	
		1	2	1	2	1	2	1	2	1	2

Each keg type has its own washing-parameters (column 2). When choosing a keg type, these parameters are loaded into the working memory. To optimize these parameters, it is necessary to amend them in the working memory during production (column 1). If it turns out that the new parameters are an improvement, one can write them into the keg type-parameters (column 2). The next time this keg type is chosen, the adjusted parameters will be loaded.

6.1.10. CIP

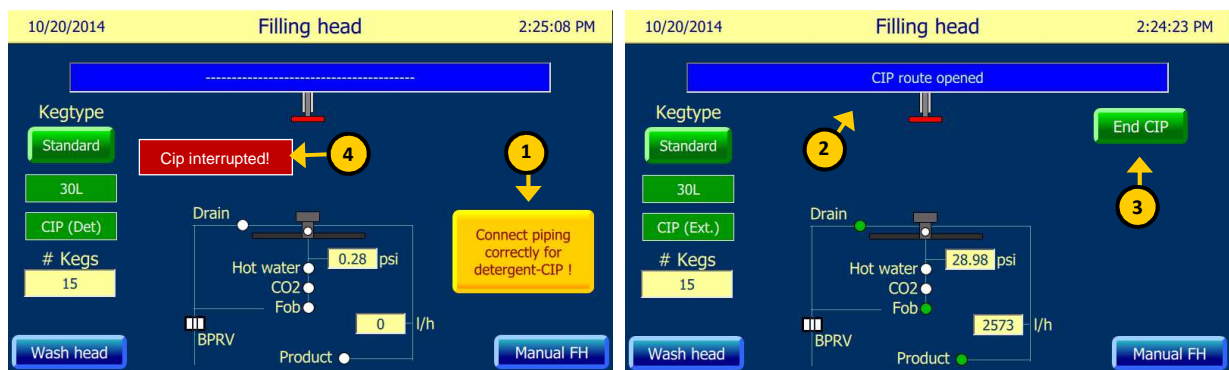
Before starting/ after ending a production session, filling units are to be cleaned. This is done by switching into CIP-mode and is essential to prevent the production line to become contaminated.

By doing this, the whole track will be flushed with water, caustic (detergent) or acid.

One may not forget to put the CIP-cap in place on top of the filling head. A programmed leakage test at the beginning of the CIP-process will check this.

We are discussing an external CIP (all cleaning media is provided by an external process), a hot water CIP (hot water obtained from the supplier tank) or a detergent CIP (detergent obtained from the supply tank).

Monitor the CIP process on the filling head page.



- 1 - Confirmation button to be pushed after correctly adjusting the pipes.
- 2 - This cell displays the active step in the process at any time. When any error occurs this cell colors red and displays the corresponding error message. When the filling head is ready to receive CIP-media, the message "CIP route open" appears.
- 3 - CIP process remains active until the operator presses the "End CIP" button. The head is cleaned and purged (insufflated) and the CIP process is finished successfully.
- 4 - When a CIP process was interrupted, the message "CIP aborted" is displayed and CIP must be reprocessed.

6.1.11. ERROR MESSAGES

6.1.12. ALARMS

During production a whole range of errors can occur which blocks the production process. These machine stops are listed together with the corresponding alarms and messages to help restarting production swiftly. On each screen, only the last error message appears on top of the screen. Obvious there are multiple errors possible at the same machine stop. All these are listed on the “Error” page.

10/20/2014	Errors	2:19:42 PM
Text		
Fault: Acid dosing unit not ready for production		
Fault: Acid tank not ready for production		
Fault: Caustic tank not ready for production		

Tables on the next pages, list all alarms and messages with their possible cause and solution.

6.1.13. PROCESS RELATED FAULT / CAUSE / SOLUTION

FAULTNR.	ERROR REPORT	INTERRUPTION	CAUSE	SOLUTION
1	Emergency stop	E.S. activated		Danger for man and machine
2	Table not down (washing head)	Cylinder reached end position No correct descending of table		No keg on station Reed switch defect No air supply I/P transmitter leaking or defect Keg stuck
3	Head is leaking or keg is missing (washing head)	Link between spear and head not closed		Seal on head defect Keg seal defect Centering not correct No sterile air
4	Spear insertion failure (washing head)	Keg not opened by spear opener		Protection cap on spear Spear defect Centering not correct Reed switch defect or not correctly set Spear opener jams/defect No air supply
5	Spear insertion failure (filling head)	Keg not opened by spear opener		Protection cap on spear Spear defect Centering not correct Reed switch defect or not correctly set Spear opener jams/defect No air supply
6	Residual pressure check failure	Keg has no residual pressure		Keg/seal defect Residual pressure switch defect Leak(s) between spear and pressure switch New keg
7	Too much residual product in keg	Keg not empty		Too much residual products in keg Medium valves are not correctly switching Wet-dry message failure No air supply to blow out keg Pressure air supply insufficient Air regulator wrongly set Pressure switch wrongly set Air filter of sterile air dirty Process valve (air) leaking

FAULTNR.	ERROR MESSAGE	INTERRUPTION	CAUSE	SOLUTION
8	Insufficient wash 1 in keg during purge	No or insufficient medium on station		Medium not connected to machine Medium pressure too low Pressure regulator wrongly tuned or defect Media pressure switch wrongly tuned or defect I/P transmitter leaking or defect Piping not correctly connected Media valves leaking PLC output defect
9	Keg not empty at wash 1 after air purge	No sterile air to blow out		Air not connected to machine Medium pressure too low Cut off valve of sterile air not open Pressure regulator wrongly tuned or defect Media pressure switch wrongly tuned or defect Filter of sterile air dirty Media valve leaking
10	Insufficient wash 2 in keg during purge	No or insufficient medium on station		Medium not connected to machine Medium pressure too low Pressure regulator wrongly tuned or defect I/P transmitter leaking or defect Piping not correctly connected Media valves leaking PLC output defect Detergent pump defect
11	Keg not empty at wash 2 after air purge	No sterile air to blow out		Air not connected to machine Medium pressure too low Cut off valve of sterile air not open Pressure regulator wrongly tuned or defect Media pressure switch wrongly tuned or defect Filter of sterile air dirty Media valve defect
12	Insufficient wash 3 in keg during purge	No or insufficient medium on station		Medium not connected to machine Medium pressure too low Pressure regulator wrongly tuned or defect Media pressure switch wrongly tuned or defect I/P transmitter leaking or defect Piping not correctly connected Media valve leaking

				PLC output defect
FAULTNR.	ERROR MESSAGE	INTERRUPTION	CAUSE	SOLUTION
13	Keg not empty at wash 3 after air purge	No sterile air to blow out		Air not connected to machine Medium pressure too low Cut off valve of sterile air not open Pressure regulator wrongly tuned or defect Medium pressure switch wrongly tuned or defect Filter of sterile air dirty Media valve leaking
14A	Steam pressure failure [1]	Steam pressure insufficient		Steam valve not open No steam available
14B	Steam pressure failure [2]	Steam pressure insufficient		Steam valve not open No steam available
15	Spear adaptor stuck in keg (washing head)	Keg is not closed		Spear not closed No air available Spear opener stuck
16	Table not down (filling head)	Cylinder reached end position Table not correctly lowered		No keg on station Reed switch defect Control air missing Table stuck
17	Head is leaking or keg is missing (filling head)	Link between spear and head leaking		Head seal defect Spear defect Not correctly centered Sterile air missing
18	Co2 pressure failure	Keg insufficiently pressurized		CO2 pressure wrongly set Pressure switch defect CO2 not connected CO2 filter dirty
19	Beer fill has taken too long	Keg cannot be filled up correctly		Beer pressure too low CO2 back pressure valve defect Volumetric filling defect
20	Detergent tank temperature alarm	Temperature not reached		Heating not switched on No superheated steam Heating defect Working temperature not reached yet Valve does not close Temperature controller does not work
21	Level too low	Level not reached		No medium in tank

		Safety against dry-running of pump on		Float-operated switch defect Filling system defect
FAULTNR.	ERROR MESSAGE	INTERRUPTION	CAUSE	SOLUTION
22	Cip head leaking/Cap missing	CIP - cap not closed or missing in CIP process		CIP - cap wrongly placed Seal defect
23	Detergent tank fills too slow	Level not reached		Medium missing in tank Float - operated switch defect Filling system defect
24	Detergent pump overloaded tripped	Pump error		Dropout of pump Overload protection
25	Keg is missing (filling head)			No keg placed on table
26	Keg missing (washing head)			No keg placed on table
27	Emergency stop reject (washing head)	E.S. activated while keg was processing		E.S. activated
28	Manual reject (filling head)			Operator stopped process by means of pressing the stop button
29	Manual reject (washing head)			Operator stopped process by means of pressing the stop button
30	Spear adaptor stuck in keg (filling head)	Keg is not closed		Spear not closed No air available Spear opener stuck
31	Cip stopped manually	CIP stopped by operator		Manual intervention
32	Cip emergency stop reject	E.S. activated while keg was processing		E.S. activated
33	Emergency stop reject (Filling head)	E.S. activated while keg was processing		E.S. activated

6.1.14. CONTROLS FAULT CODES / MESSAGES / SOLUTIONS

Error code	PLC message.	Solution
1	Fault: Safety circuit not ok	Unlock emergency stop and recharge safety circuit by pressing reset.
2	Fault: Tanks not in automatic mode	Switch tanks in automatic mode for starting production or CIP process.
3	Fault: Caustic tank not ready for production	Wait until pre defined temperature and conductivity is reached, check tanks are in automatic mode, check if steam is available.
4	Fault: Acid tank not ready for production	
5	Fault: Hot water tank not ready for production	
6	Fault: Mixed tank not ready for production	
7	Fault: Caustic dosing unit not ready for production	
8	Fault: Acid dosing unit not ready for production	Check that the suction rod is well placed in the barrel and whether there is sufficient level. Check wiring and connections.
9	Fault: Spare	
10	Fault: Pressure transmitter washing head	Check transmitter, transmitter wiring, and analogue input card.
11	Fault: Pressure transmitter filling head	
12	Fault: Pressure transmitter caustic tank	
13	Fault: Pressure transmitter acid tank	
14	Fault: Pressure transmitter hot water tank	
15	Fault: Pressure transmitter mixed water tank	Check transmitter, transmitter wiring, and analogue input card.
16	Fault: Temperature transmitter washing head	
17	Fault: Temperature transmitter caustic tank	
18	Fault: Temperature transmitter acid tank	
19	Fault: Temperature transmitter hot water tank	
32	Fault: Temperature transmitter mixed water tank	Check transmitter, transmitter wiring, and analogue input card.
33	Fault: Conductivity transmitter caustic tank	
34	Fault: Conductivity transmitter acid tank	When a motor has too much resistance, the motor will trip. Check for the cause that is jamming the movement and also if the break still works properly.
41	Fault: Warning motorstarter caustic pump	
42	Fault: Error motorstarter caustic pump	
43	Fault: Reset motorstarter caustic pump	
45	Fault: Warning motorstarter acid pump	
46	Fault: Error motorstarter acid pump	

47	Fault: Reset motorstarter acid pump	
49	Fault: Warning motorstarter hot water pump	
50	Fault: Error motorstarter hot water pump	
51	Fault: Reset motorstarter hot water pump	
53	Fault: Warning motorstarter mixed water pump	
54	Fault: Error motorstarter mixed water pump	
55	Fault: Reset motorstarter mixed water pump	

7. MAINTENANCE INSTRUCTIONS


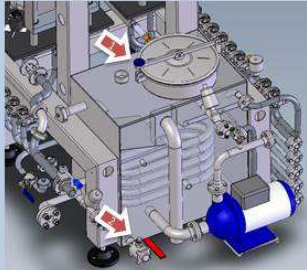

Maintenance schedule

Compact 235


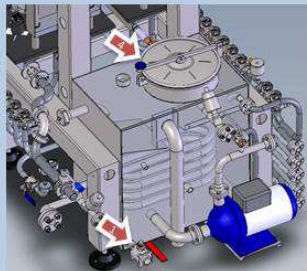




	Daily / after production	Weekly	1Y
CIP routine			
Detergent Tank			
Air pressure regulator			
Media valves and supply			
Process heads			



1

Detergent tank	
Activity	Frequency
Before carrying out works, make sure the device is out of production and the emergency stop button is pressed. Close off all media supplies	
Cleaning the tank <ol style="list-style-type: none"> 1. Open the man hole. 2. Open the drain valve. 3. Once the tank is drained, clean the level probe and temperature probe. 4. Check if the pump suction outlet is free. 5. Rinse the tank with fresh water. <div style="display: flex; justify-content: space-around;">   </div>	Daily


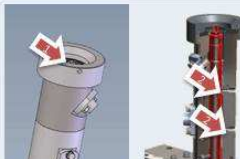
2

Detergent tank	
Activity	Frequency
Before carrying out works, make sure the device is out of production and the emergency stop button is pressed. Close off all media supplies	
Filling up the tank <ol style="list-style-type: none"> 1. Close the drain valve. 2. Fill up the tank with fresh water till overflow. 3. Add detergent concentrate. 4. Close the man hole. 5. Open media supply <div style="display: flex; justify-content: space-around;">  <div style="display: flex; flex-direction: column; align-items: center;">     </div> </div>	Daily

3

Air pressure regulator	
Activity	Frequency
Before carrying out works, make sure the device is out of production and the emergency stop button is pressed	
Check air filter and condensate <ol style="list-style-type: none"> 1. Vent regulator and filter by adjusting the control button (p = 0 bar). 2. Release the condensate by turning the drain counter clockwise. 3. After closing the drain, adjust the control button back to 6 bar. 	Weekly
Exchanging filter element <ol style="list-style-type: none"> 1. If there is hardly any flow at normal supply pressure, this may indicate that the filter element must be replaced. 2. Vent regulator and filter by adjusting the control button (p = 0 bar). 3. Remove the filter housing and replace the element. 4. Re-assemble in reverse order and adjust the control button back to 6 bar. 	

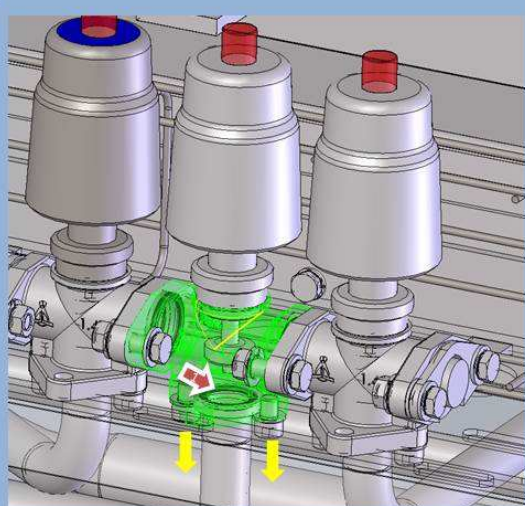
4

Process heads		
Activity		Frequency
Pneumatic cylinders <p>Check for air leaks (1) Check for loose bolt or nuts (2)</p> 		Weekly
Process heads <p>Check the condition of the keg sealing rubber. (1) Check if there any leaks on the body of the heads or near the inner leak witness channels (2) Leaks could indicate that inner sealings are damaged and would call for premature Exchange.</p> 		Weekly
Media supply <p>Make sure there are no leaks are present on pipes, joints and fittings.</p>		Weekly
Based on the results, supervision could revert to a premature maintenance intervention.		Weekly


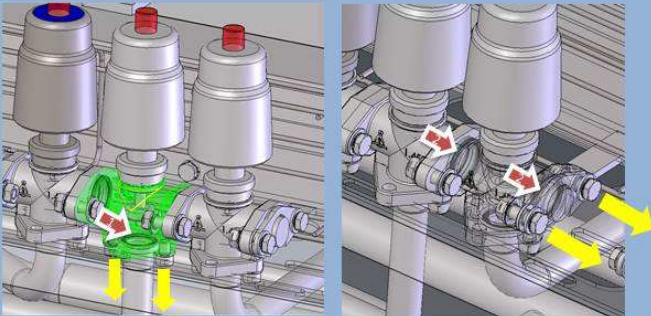
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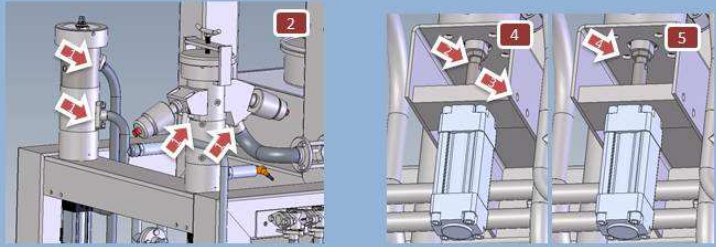
Media valves and supply		Media valves	
Activity		Frequency	
<p>Before commencing work, make sure that all media supply is closed and that the pipes are depressurized.</p> 			 
<p>Exchanging PTFE seals on media valves</p> <ol style="list-style-type: none"> 1. Remove the valve by turning anti clockwise. 2. Unscrew the securing nut. 3. Replace the PTFE seal. (1) 4. Replace the PTFE seal. (2) 5. Re assemble in reverse order. 		Yearly	

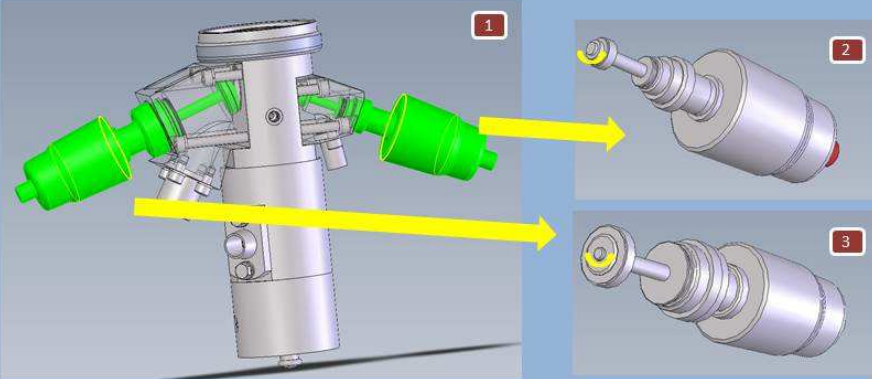
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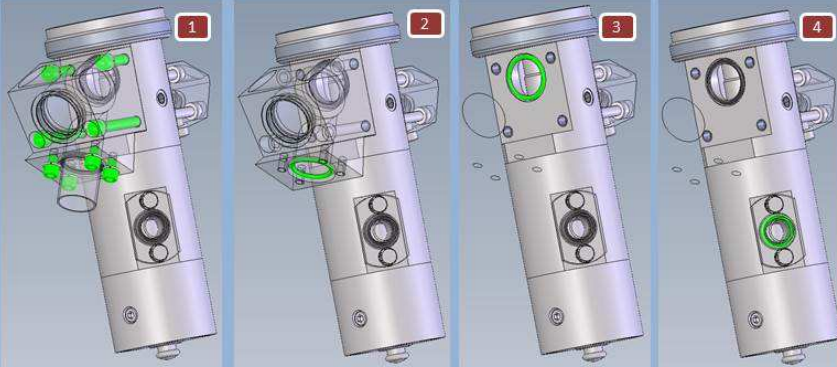
Media valves and supply		Media valves	
Activity		Frequency	
<p>Exchanging EPDM seals on collector bodies</p> <ol style="list-style-type: none"> 1. Remove hexagone bolts. 2. Relocate pipe. 3. Exchange EPDM seal. (1) 4. Re assemble in reverse order. 		Yearly	

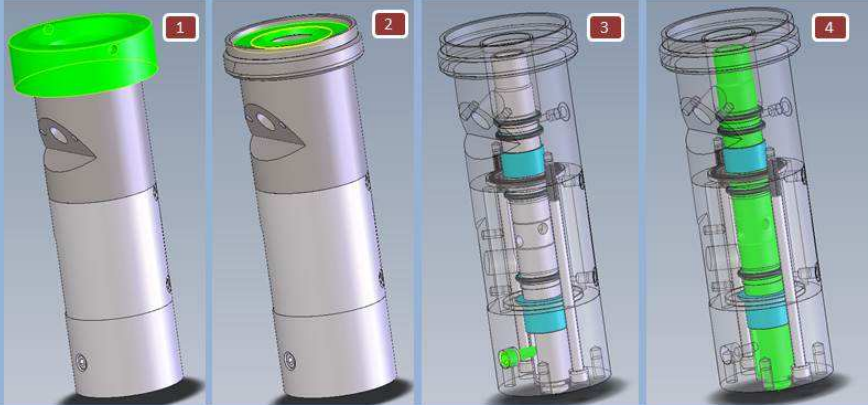
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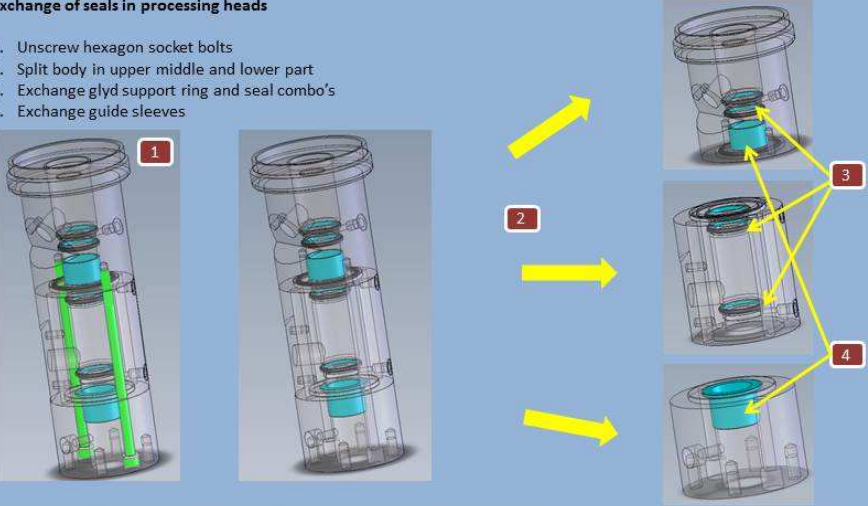
Media valves and supply	Media valves	
Activity	Frequency	
<p>Exchanging EPDM seals on collector bodies</p> <ol style="list-style-type: none"> 1. Remove hexagone bolts. 2. Relocate pipe. 3. Exchange EPDM seal. (1) 4. Remove teh colector assembly and separte by removing the hexagonee bolts. 5. Exchange EPDM seal(2) 6. Re assemble in reverse order. <div data-bbox="311 828 965 1142">  </div>	Yearly	

Process heads		
Activity	Frequency	
<p>Exchanging seals in the process heads> removing the heads from the machine</p> <ol style="list-style-type: none"> 1. Locate the processing head in the filler 2. Detach media connections 3. Remove o-ring seals, replace when during re-assembly after head rebuild 4. Detach the spear activating cylinder <ul style="list-style-type: none"> • Remove 4 hexagon socket bolts (2) • Slide cylinder away from head (3) • Put cylinder aside 5. Remove 4 hexagon bolts and take head out of filler (4) <div data-bbox="462 1702 1181 1948">  </div>	Yearly	

Process heads	Filling head	
Activity		Frequency
Exchange of seals in valves on filling head <ol style="list-style-type: none"> 1. Unscrew valves from body 2. Unscrew securing nut and exchange teflon seat on DN15 return flow valve 3. Unscrew securing nut and exchange teflon seat on double beer valve 		Yearly

Process heads	Filling head	
Activity		Frequency
Exchange of seals in connections to filling head <ol style="list-style-type: none"> 1. Unscrew hexagon socket bolts 2. Remove o-ring seal, replace when during re-assembly after head rebuild 3. Remove valve housing, remove o-ring seal, replace when during re-assembly after head rebuild 4. Unscrew hexagon bolts and remove o-ring seal, replace when during re-assembly after head rebuild 		Every year

Process heads	Heads disassembly	
Activity		Frequency
Exchange of seals in processing heads (filling and washing) <ol style="list-style-type: none"> 1. Unscrew centering cone 2. Remove spear seal 3. Unscrew process shaft securing bolt 4. Remove process shaft 		Yearly
		12

Process heads	Heads disassembly	
Activity		Frequency
Exchange of seals in processing heads <ol style="list-style-type: none"> 1. Unscrew hexagon socket bolts 2. Split body in upper middle and lower part 3. Exchange glyd support ring and seal combo's 4. Exchange guide sleeves 		Yearly
		13
Assemble de vulkop in omgekeerde volgorde en hermonteer in toestel		

8. P&ID – FLOW DIAGRAM

9. ELECTRICAL & PNEUMATIC DRAWINGS

10. MECHANICAL DRAWINGS

11.ADDED DOCUMENTATION