

The plants design and management

From the design theoretical parameters to the factory real one

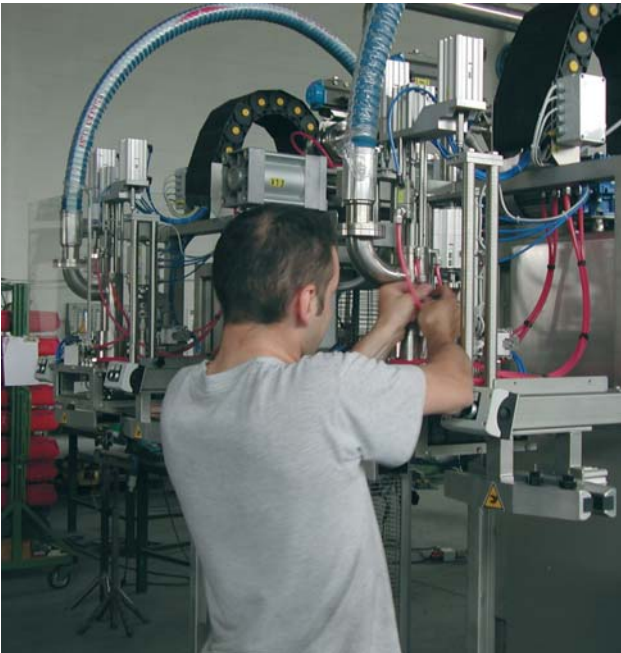
The job of a firm as Asepsystems that manufactures plants for the food industry, begins from the receipt and examination of the production requests of a possible Customer. Defined the process and the equipments necessary to realize it, if these are not already available, begins the design job using, in the computational models, environmental and services parameters with conventional values or with the value provided by the Customer. For services we mean the supply of that elements essential for a

food industry plant functioning, as electricity, compressed air, water and steam. After having agreed with the Customer all the possible changes to the project, and after received his definitive approval, it begins the machinery manufacturing phase. The production phase is completed with the plant assemblage in the Customer factory. The operating tests before and then the real production however



often underline some differences in the functioning in comparison to the design model approved. The experience of the plants installation and start up personnel allows to underline as often the difference is due to the services supplied by the Customer, often not in conformity with the scheduled and agreed design values.





Variations on the electric voltage values, excessive noises on the wiring as frequent and/or short breaks, create serious functioning problems to the modern electronic microprocessor systems and controls, causing signaling of not-existing anomalies or sometimes stops of the machine automatic functioning cycle. To these problems it is obviated with the insertion of stabilization and filtration circuits.

The most frequent anomalies in the compressed air circuits concern pressures lower than the scheduled, thing that make unstable the cylinders or regulators functioning and the excessive humidity presence that create malfunctioning in the command solenoid valves. The evident anomalies produced allow to quickly reach the cause, that can be reduced with an increase of the air compressor capacity or by proper filters in the second case.

Excessive humidity is also a steam frequent problem. This, as a pressure lower than the scheduled, causes a reduction even remarkable of the heating capacity of the thermal machines and therefore a lower production capacity. The cause is of difficulty detection, since the visible effects are also referable to other possible motivations but verifiable with a series of tests in conjunction with the experience of the technicians that perform them.

Water feedings problems give different problems



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according to its use. The lack or the insufficient pressure might in some cases prevent the machine functioning, reducing the production capacity or compromising the quality.

Also the water's temperature in the case of use as cooling medium has great influences on the production process of the thermal machines, compromising the production capacity or the quality. As in the steam case, also for the water temperature it often needs experience to succeed in distinguishing its effects.

These problem listed are well known to Asepsystems, firm that to the food industry plant production has always followed an installation and start up period at its Customers' workshop, to help them in finding and resolving the production problems by the experience acquired by its own technical personnel.

The installation and the start up are not considered in Asepsystems a service made to the Customer but one of the phases of the production chain and therefore necessary to complete the supply, contributing so to guarantee the quality of the production and the full satisfaction of the Customer. 🏠

