



DAIRY PROCESSING OPERATORS TRAINING - EVAPORATION

OVERVIEW

The course is targeted at plant operators in milk powder, casein and membrane filtration plants. The aim is to give operators an understanding of the process they control. It includes a summary of the individual parts of the process and its function.

Duration: 1 Day

OBJECTIVES

This course is intended to give all Dairy Processing Personnel:

- Basic understanding of the theory of the individual parts of the Evaporation process.
- Understanding of the practical aspects of the individual parts of the Evaporation process.

WHO SHOULD ATTEND?

Operators, Frontline managers, Trainee technical managers, Maintenance workers/managers



SUMMARY CONTENT

- Evaporation
- Product Flow
- Heating
- Vacuum
- Evaporator Control Systems
- Feed System
- Pre-heating System
- Pasteuriser
- Holding Tubes
- Calandrias
- Concentrate
- Separators
- Vapour, Condensate
- Heat Balance
- Product Pumps
- Vapour Recompression TVR
- Thermo Compressors
- Main Heating System
- Condenser
- Cooling Water System
- Steam Pressure Control System
- High Heater Temperature Control System
- Conductivity Control System

TRAINING METHODS

The course is tutor led with use of PowerPoint presentations, flipcharts and on the plants visits where practical. The exact content can be tailor made to reflect the details of a plant that is familiar to the participants.