Integrated Pasteurizer Bottle Washer

WAAD.

by Westwaard

Installation & Operation Manual



by

WESTWAARD

Model: Integrated
Pasteurizer / Bottle Washer

Revision Sheet

Release No.	Date	Revision Description
Rev. 0	3/12/2018	Manual Completion

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Preface

-These instructions are supplied with the product and;

- The purpose of this manual is to provide an overview of the safety, installation and operation of this product.
- This manual is designed to be modular and is only in relation to the mentioned product.
- This manual should always be kept with or near the equipment even when the equipment is sold.
- It is the responsibility of the end user to test and maintain the unit to assure continued effectiveness of the machine.
- We reserve the right to make changes due to technical developments in the data and images in this manual.

Arrangement

This manual is arranged in 5 primary sections, with pages, paragraphs, figures, and tables numbered in sequence.

Section 1 - Safety

This section contains critical information essential to the safe operation of the machine.

Section 2 - Installation

This section describes what needs to be done to install the Pasteurizer unit.

Section 3 - Panel Controls

This section identifies and describes the process to program the Pasteurizer Control Cabinet.

Section 4 – Operation

This section will walk you through the different operations modes and settings of the Pasteurizer unit.

Section 5 - Wiring Diagram / Parts List

Covers the Wiring Diagram for PLC control cabinet and the cabinets internal components for the 40, 60 & 90 gallon Pasteurizers.

Explanation of Symbols

The following symbols are used within this manual to alert the reader to important information or potentially hazardous conditions.

Safety Symbols draw attention to adjacent text and should always be read and thoroughly understood.



WARNING!

Warning signals danger to life or health of personnel. Death or serious injury may result if the danger is not avoided.



CAUTION!

Caution signals dangerous situations. Injury may result if the danger is not avoided.



ATTENTION!

Attention signals important information, risks to the product or the environment.

Section 1 - Safety

1.1 - Obligation of Care

This product has been designed and constructed while taking careful analysis and standards and other specifications to be compiled with to ensure a safe level of security.

This safety can only be achieved in practice when all of the necessary measures have been taken. It is part of the owner's obligation to plan and check these measures.

1.2 - General

The Westwaard Pasteurizer built for on farm pasteurization of "waste" milk for the use of feeding calves. It, under no circumstance, is to be used as a pasteurizer for human consumption. It is designed as an economical, reliable, easy cleaning method for the dairyman to pasteurize and distribute waste milk for calves. It is in the responsibility of the end user to test and maintain the unit to assure continued effectiveness of pasteurization.

1.3 - Precautions

- Read and understand the Operator's Manual and all safety signs before operating, servicing, adjusting, repairing, unplugging or filling the unit.
- Be sure all safety covers are in good condition and properly installed before operating.
- Properly disconnect unit from electrical power source when servicing.
- Know and respect the machinery, approach moving parts with caution.
- Understand the location and function of all machinery and controls.
- Keep hands, feet and clothing away from any moving parts.
- Never remove / leave exposed guards during operation.
- Always Lock out, Tag out machine when shutting down for maintenance.
- Always be attentive for machine malfunctions or unusual noises. These can indicate problems requiring immediate attention.
- Particular attention must be paid to any supplementary or auxiliary items wired or plumbed to the system (detergents, acids, etc).
- Keep the DOOR TO THE ELECTRICAL CABINET CLOSED! Only authorized personnel may open the door when maintenance is necessary.



Only qualified maintenance personnel should perform maintenance or troubleshooting operations!

For additional safety information you can find local safety procedures via the Web Sites below.

Location	Administrated by	Web Site
In Canada	Canadian Center for Occupational Health and Safety	www.ccohs.ca
In USA	Occupational Safety and Health Administration	www.osha.gov
In European Union	European Agency for safety and Health at Work	www.europe.osha.eu.int

Section 2 - Installation



Once unit is placed, it is important to make sure the leveling feet are installed and adjusted so that the top of vat is level. The Vat has a built in 3" slope to drain.

2.1 - Included Accessories

Each pasteurizer unit will come with three attachments that can be mounted to the dispensing hose or inside the tank. These attachments connect to the unit using a cam lock for quick and easy connections.



The agitation nozzle or Agi-wand, attaches to the quick cam connection on the inside of the pasteurizer tank. The Agi-wand is used to agitate the calf milk inside the tank to maintain a consistent temperature throughout the tank while the calf milk is pasteurized.

The spray ball is used in the cleaning cycle for proper mixing of and rinsing. The spray ball, like the Agi-wand, connects to the connection on the inside of the pasteurizer tank.



chemicals quick cam

The dispensing nozzle connects to the quick cam on the hose. The dispensing nozzle is used to transfer the pasteurized distribution to calves.

See part manual for replacements



dispensing calf milk for

and

2.2 - Connections



ELECTRICAL SHOCK HAZARD - Before continuing ensure that all power sources to the unit are disconnected before proceeding with any wiring or electrical connections.

i.- Electrical

40 Gallon Unit | #8 SEO 4' cord, No Plug, 40 Amp 240 VAC single phase.

60 Gallon Unit #6 SEO 6' cord, No Plug, 60 Amp 240 VAC single phase.

90 Gallon Unit #4 SEO 6' cord, No Plug, 80 Amp 240 VAC single phase.



If wiring to a 240 VAC 3 phase system, care must be taken to make sure system is not wired into the high 3 phase leg.

ii. - Water Solenoid Inputs

The Pasteurizer has three water solenoid connections that will need to be plumbed to a water supply before the unit can operate. The three solenoids are:

- 1. Cold Water Solenoid for cooling through water jacket.
- 2. Cold Wash Water Solenoid
- 3. Hot Wash Water Solenoid (160°F minimum water supply)

The 40, 60 & 90 gallon units all have $\frac{1}{2}$ " hook ups and will fit most garden hose connections. Once the unit is in place and level the connections can then be plumbed. After all the connections have been properly plumbed and checked for leaks only then can the water jacket be filled.

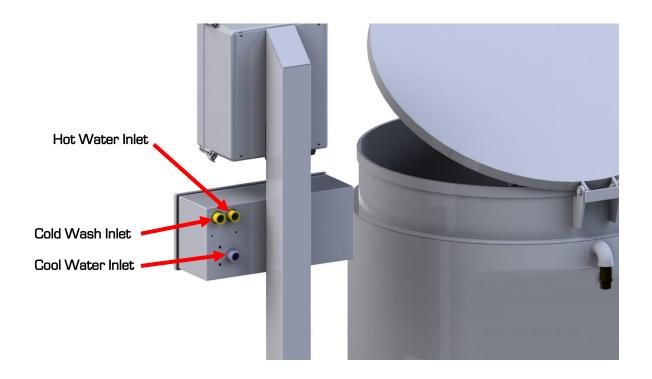
iii. - Water Line Hook-ups

Pressure relief valve

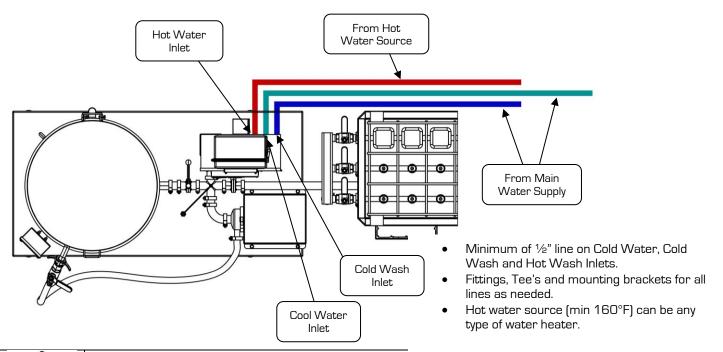
The pressure relief valve is an emergency discharge to relieve pressure build up inside the tank. Pressure build up can occur when the discharge tube has restricted flow or has been plugged. The relief valve will trigger at 4psi to prevent the tank from over pressurizing and damaging the unit.

In no way is the relief valve to be tampered with or altered.

Located on the back side of the CIP box, directly below the Control box, are the water solenoid inlets.



2.3. - In-field Hook-ups



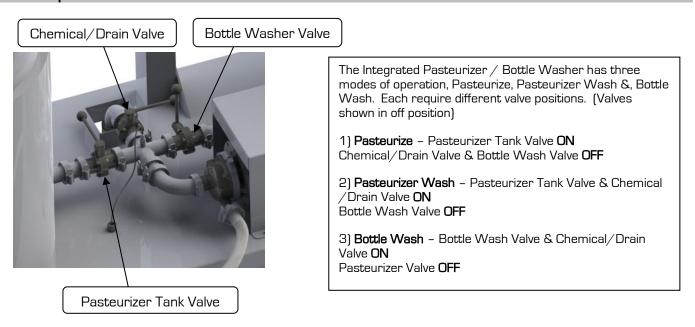


The pasteurizer water jacket must be filled with water before the first use. Running the unit without water will result in failure of the heating element in less than a minute and will require it to be replaced.

Filling the water jacket:

- 1. From the *Home Screen* (mode selector switch in off position) select *Settings*.
- 2. Press Operation Settings.
- 3. Press Service Menu.
- 4. Manually turn on Cold Water Solenoid by pressing the On/Off Button on the left hand side.
- 5. Wait for the water jacket to fill with water, the jacket will be full once water starts to come out of the discharge tube on the side of the pasteurizer.
- 6. Press the On/Off Button once more to turn the Cold Water Solenoid off.
- 7. Press Back to leave the service menu.

2.4. - Valve Operations



Section 3 – Panel Controls

3.1 - Understanding Screen Layout

This unit is touch screen operated, to operate simply touch the screen where you want to navigate with your index finger to be taken to the selected subject.

3.2 Programming the Controls

All the programming for the PLC is done via the settings menu. The menu is only accessible from the Home screen when the selector switch is in the off position.



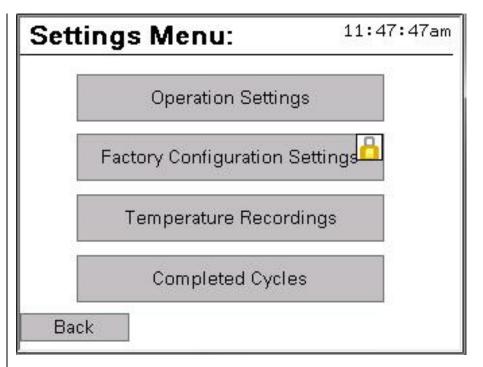
- Turn selector switch to the off position. This will take you to the home screen.
- The Main Menu screen will display the current temperature of the Pasteurizer in the bottom right hand corner.
- Press the "Settings" button at the bottom left of the screen to bring up the settings screen menu.

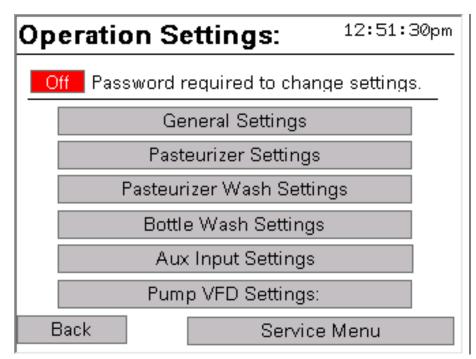
In the settings menu you can navigate to one of four other menus; Operation Settings, Factory Configuration Settings, Temperature Recordings, and completed Cycles.

Please note that the "Factory Configuration Settings" is for advanced use only and should only be changed under the advice of a dealer or trained technician.

Continue on to Operation Settings

• Press "Operation Settings" to bring up the Operation settings screen.





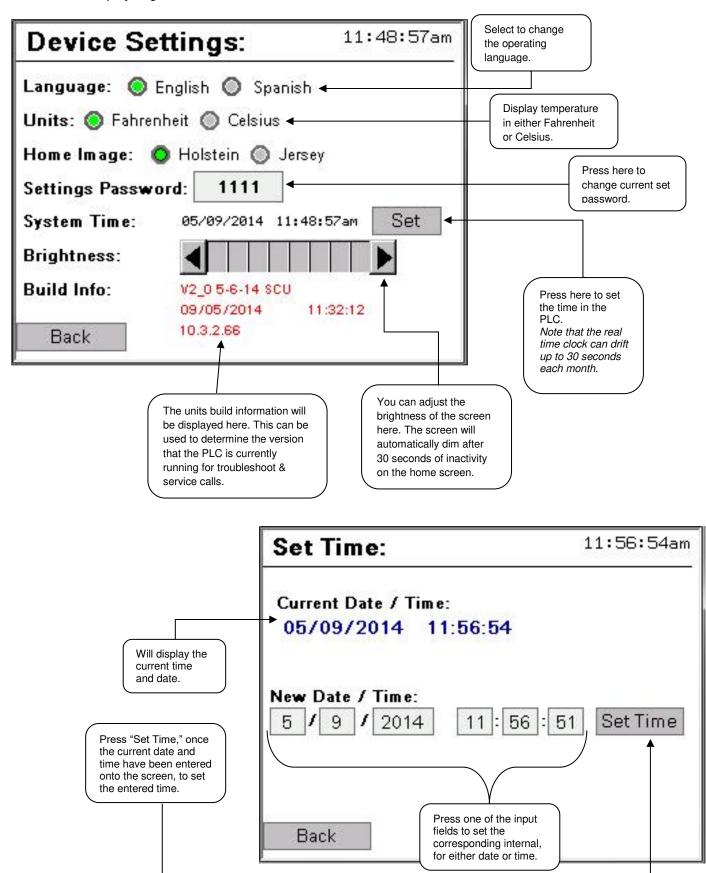
From this screen you can change the operating parameters for the pasteurizer, the bottle washer and the variable frequency drive for the pump motor.

- -Enter in *1111* for the password and press *enter*.
- ** This password can be changed inside *general settings*.
- ** If you forget the password, please contact your local dealership.



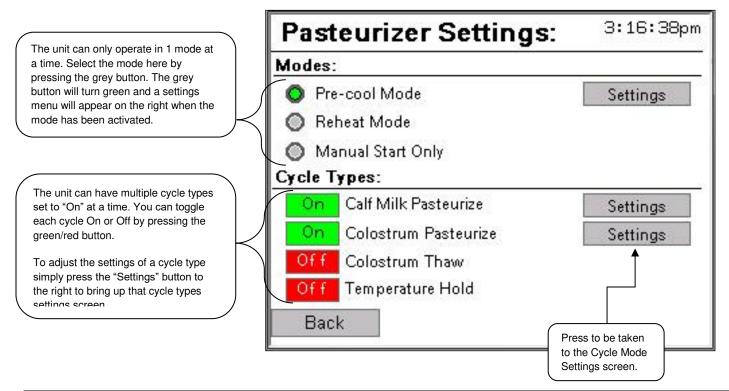
i. - General Settings Screen

From the general settings screen the end-user can customize how the screen and the content on the screen will be displayed. From this screen you can set; default language, units, home screen image, settings password, system time, and the display brightness.



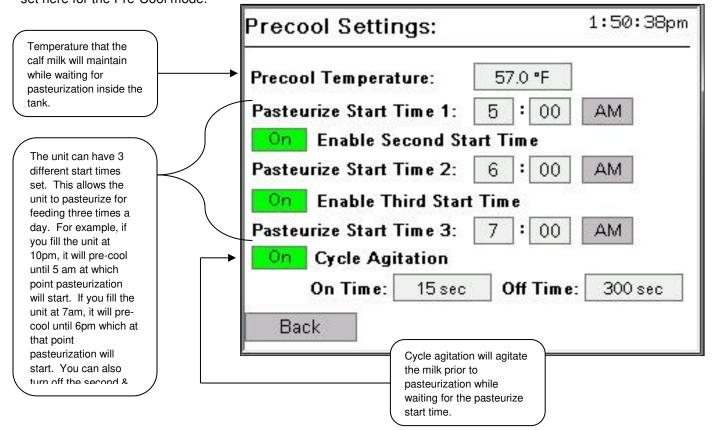
ii. - Pasteurizer Settings Screen

The Pasteurizer Settings screen allows the user to set the time when each mode will activate during the day. Each mode must first be selected before the "Settings" button will appear. Once displayed on-screen press the "Settings" button to be taken to that modes device settings.



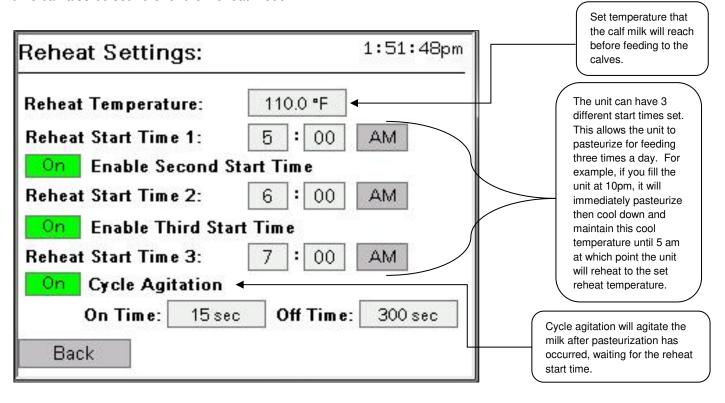
Pre-Cool Mode Settings

Pre-cool mode sets when the pasteurizer will begin to cool the calf milk. This can be set to any time of the day and if desired multiple start times can be activated and set. The pre-cool temperature and cycle agitation time can also be set here for the Pre-Cool mode.



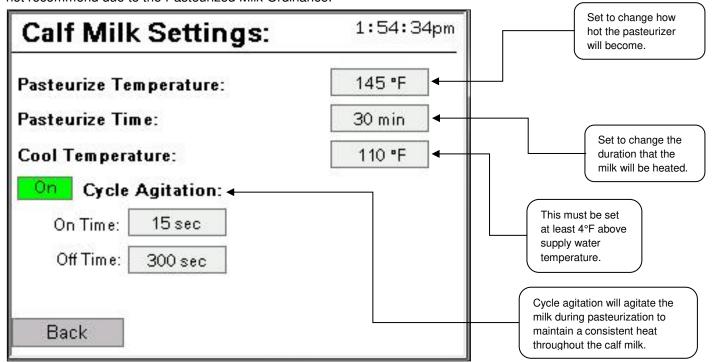
Reheat Mode Settings

Reheat mode sets when the pasteurizer will begin to reheat the calf milk inside the tank. This can be set to any time of the day and if desired multiple start times can be activated and set. The reheat temperature and cycle agitation time can also be set here for the Reheat mode.



Calf Milk Cycle Settings

Calf Milk settings will allow for the customization of the pasteurizer heating process and will allow the user to adjust the temperature, pasteurize time, cool temperature and cycle agitation. These settings can be changed, though it is not recommend due to the Pasteurized Milk Ordinance.

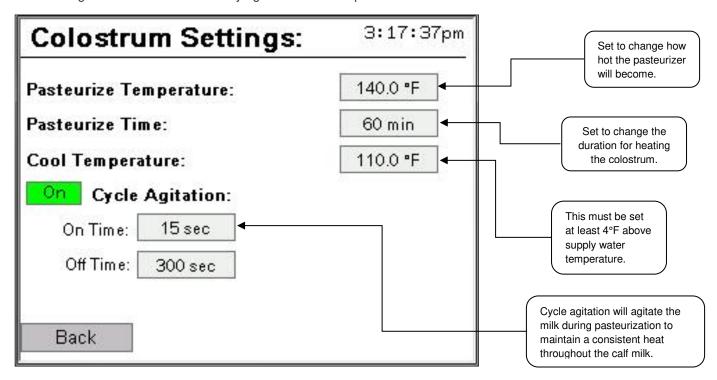




Pasteurized Milk Ordinance states, milk must be heated to 145°F and held there for 30 minutes. Any changes from these settings may result in non-pasteurized milk.

Colostrum Cycle Settings

Colostrum is an excellent source of nutrients and immune proteins that convey protection to the neonatal calf. Setting up the colostrum settings will allow for a constant temperature for feeding calves without having to worry about overheating the colostrum and destroying antibodies and proteins.

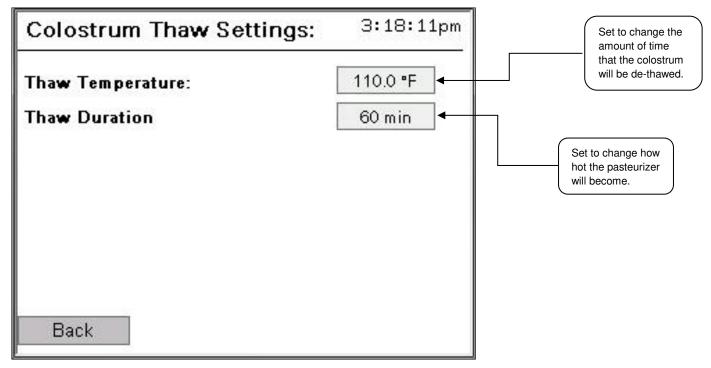




Exceeding a temperature higher than 140°F with colostrum will cause proteins to Solidify resulting in a pudding like substance and loss in nutrients.

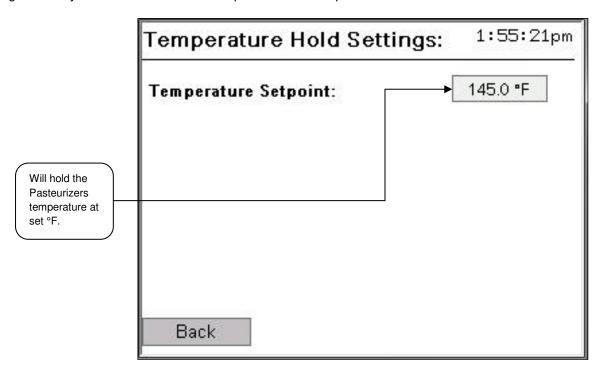
Colostrum Thaw Cycle Settings

The main concern regarding thawing frozen colostrum is to thaw the ice without degrading the immune proteins. This is best done with warm (not hot) water (< 120°F,50°C) and allowing to thaw for about one hour. Colostrum Thaw settings allows the operator to set the thawing temperature and time for the colostrum.



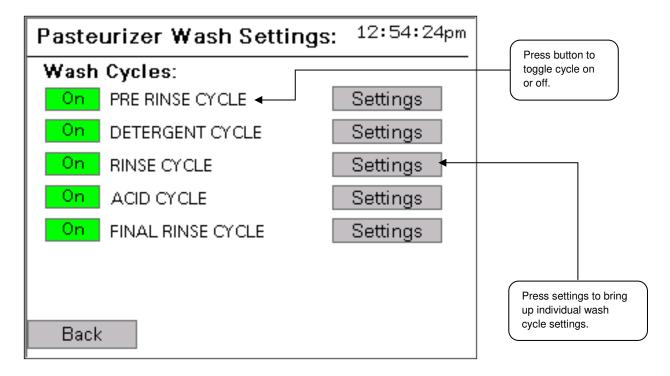
Temperature Hold Settings

The temperature hold feature is a heat or cool override that will last until the temperature hold is disabled. On this settings screen you can set the desired temperature that the pasteurizer unit will maintain.



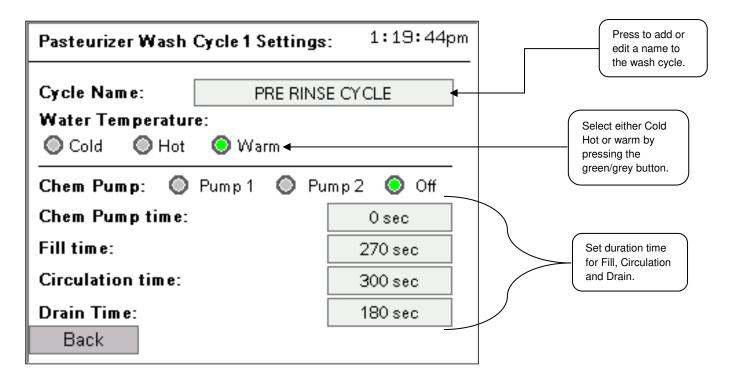
iii. - Pasteurizer Wash Settings

These settings will allow for the set-up of the pasteurizer wash cycle. Each cycle can be customized to perform a different task, whether from a rinse, detergent or acid cycle. Here you can also toggle a cycle to the OFF position to disable it from activating during a wash phase.



Pasteurizer Wash Cycle Settings

Pasteurizer wash cycle settings allows for each one of the cycles to be custom set. This screen will allow the operator to set the name of the cycle, the water temperature, chemical pump operation and fill / circulation / drain time.



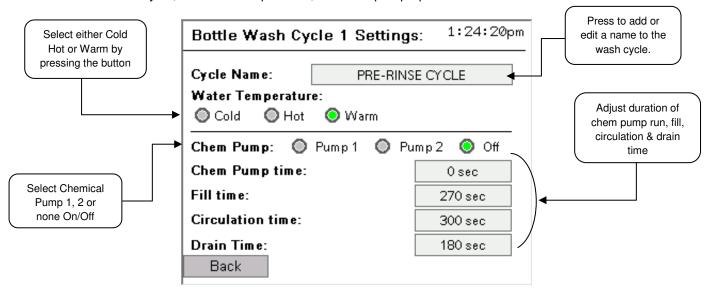
iv. - Bottle Washer Settings

These settings will allow for the set-up of the bottle wash cycle. Each cycle can be customized to perform a different task, whether from a rinse, detergent or acid cycle. Here you can also toggle a cycle to the OFF position to disable it from activating during a wash phase.



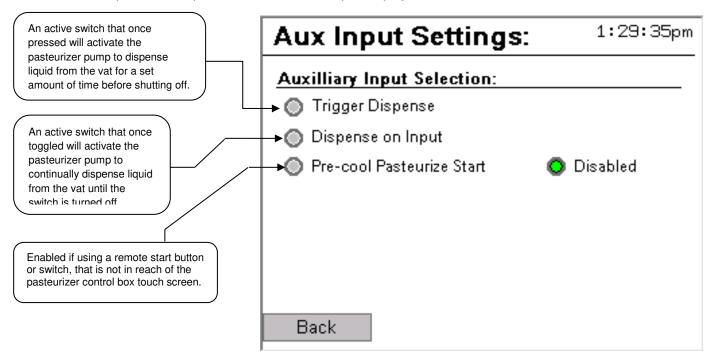
Bottle Wash Cycle Settings

Bottle wash cycle settings allows for each one of the cycles to be custom set. This screen will allow the operator to set the name of the cycle, the water temperature, chemical pump operation and fill / circulation / drain time.



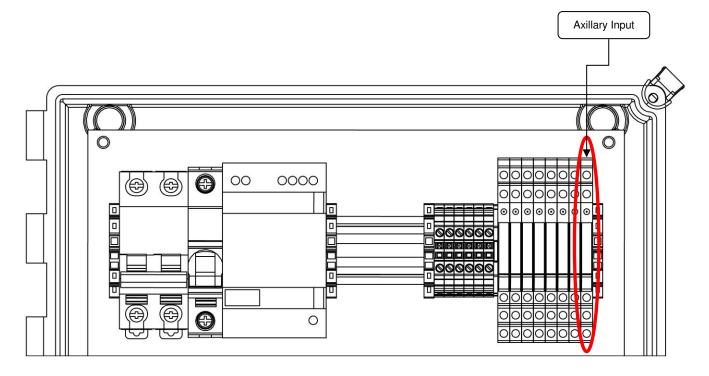
v. - Aux Input Settings

The Aux Input settings allow the pasteurizer to add in automated or remote control inputs. These custom components allow the pasteurizer to have more flexibility to custom additional features making the unit more user friendly to a specific dairy. To apply additional features, wiring will need to be installed to the terminal blocks located inside the control panel. The input terminal block hook up is displayed below.



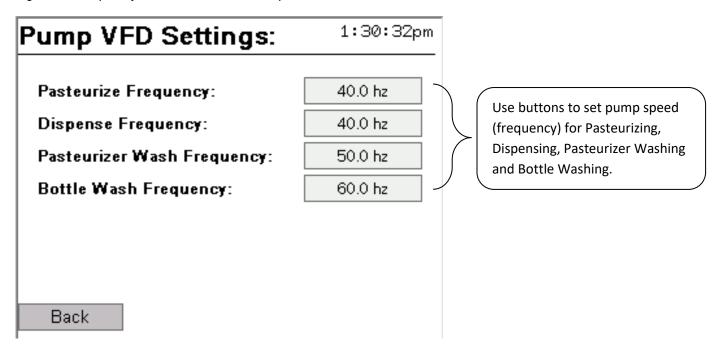
Aux Wire Connections

Each control box comes with an auxiliary terminal block for input. The auxiliary terminal block is located inside the control box in the top right corner on a terminal distrabution block. The input terminal block is the last one on the right in the distrabution block. The auxiliary terminal block can be seen in the red circle in the image below.



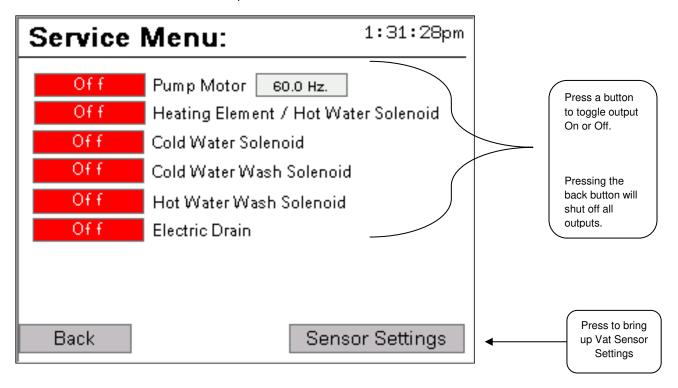
vi. - Pump VFD Settings

The pump VFD (variable frequency drive) settings allow the pump to run at the desired speed for each mode. The higher the frequency is set at the faster the speed.



vii. - Service Menu Screen

The service menu will allow for the manual operation of each device on the pasteurizer unit. This manual can be used to troubleshoot each device if a problem is detected.

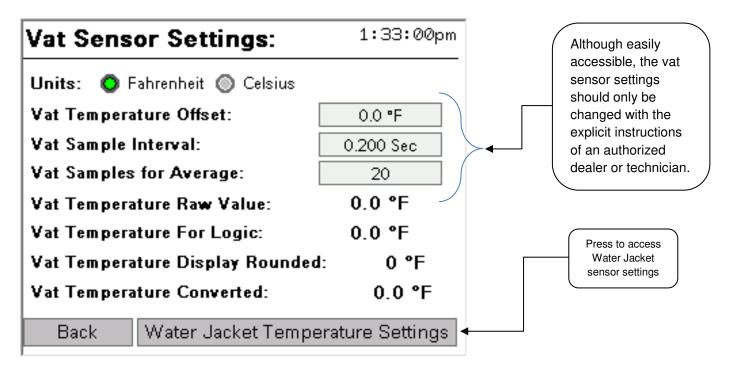




Running pumps with no liquid can burn out pump seals.

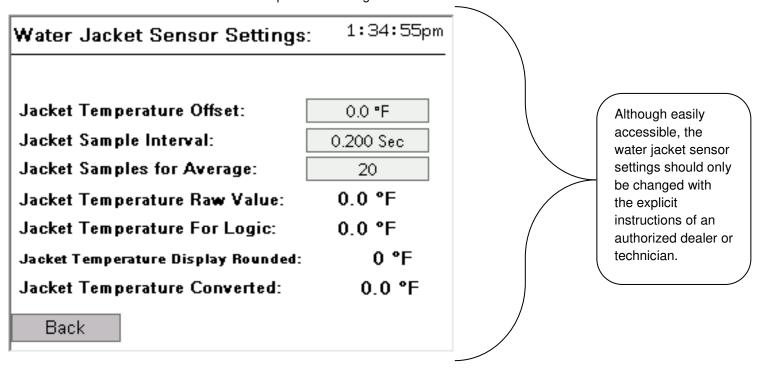
Vat Sensor Settings

The Vat sensor settings control the range of the pasteurizer unit for temperature consistency. This allows the product inside the vat to heat or cool with less variance in temperature drop. The Water jacket sensor settings can be found in the Service Menu from the Operation Settings screen.



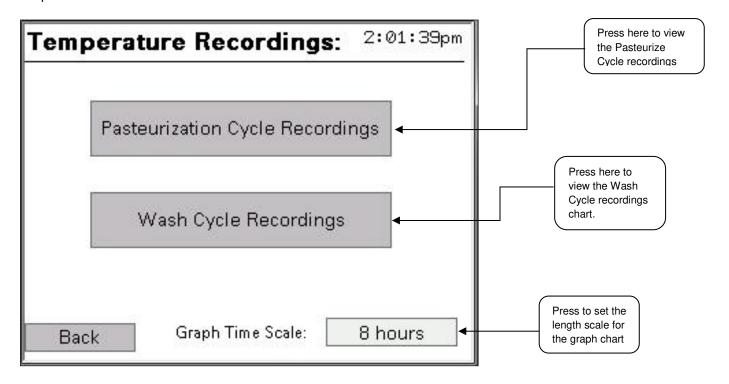
Water Jacket Sensor Settings

The Water jacket sensor settings control the range of the pasteurizer unit for temperature consistency. This allows the product inside the vat to heat or cool with less variance in temperature drop. The Water jacket sensor settings can be found in the Service Menu from the Operation Settings screen.



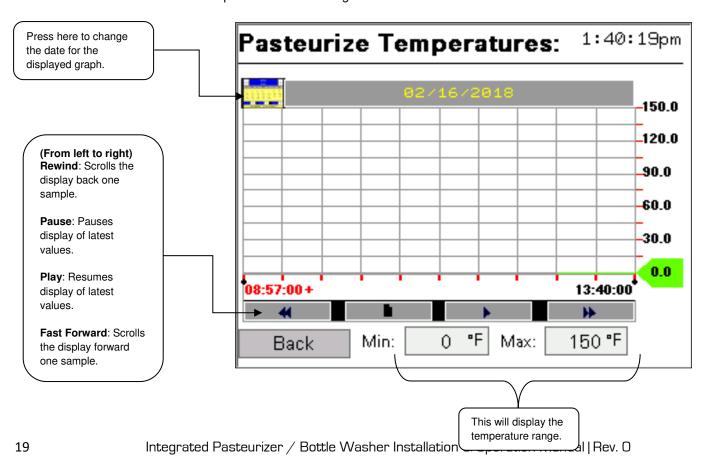
3.4 Temperature recordings

Temperature Recordings can be found on the Settings Menu screen (see section 3.2). Here all the data is recorded from the pasteurizer cycles. Pasteurization and Wash cycle data can be viewed in a graph format from time of day to temperature reached.



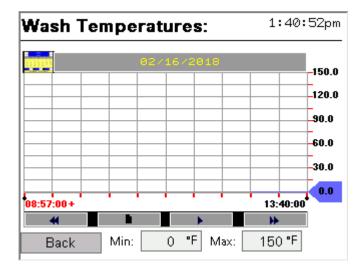
i. - Pasteurize Cycle Graph Recordings

This graph will illustrate the hour and recorded pasteurizer temperature on any given day. Temperatures are logged throughout each pasteurization cycle and all information is stored here for viewing and data logging. To view past dates click on the calendar in the top left corner to enlarged the calendar size.



ii. - Wash Cycle Graph Recordings

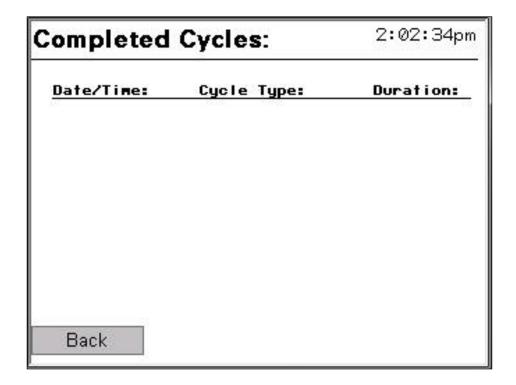
This graph will illustrate the hour and recorded wash temperature on any given day. Temperatures are logged throughout each wash cycle and all information is stored here for viewing and data logging. To view past dates click on the calendar in the top left corner to enlarged the calendar size.



Controls function in the same manner as the Pasteurize temperature chart above

3.5 Completed Cycles

Completed Cycles Screen can be found on the Settings Menu screen (see section 3.2). This screen will record the last 8 completed cycles and the cycle duration.



3.6 Control Menu Diagram (Selector Switch in "OFF" Position)

- Home Screen
 - Settings
 - Settings Menu
 - Operation Settings
 - Factory Configuration (Locked for authorized service only)
 - Temperature Recordings
 - Completed Cycles
 - **Operation Settings**
 - **General Settings**
 - **Device Settings**
 - Language
 - Unit Display (Fahrenheit / Celsius)
 - Home Image
 - Settings Password
 - System Time
 - Set Time
 - Brightness
 - **Pasteurizer Settings**
 - Pre-cool Mode ** only 1 mode can be selected
 - Pre-cool Settings
 - Pre-cool Temperature
 - Pasteurize Start Times (1-3)
 - Cycle Agitation
 - Reheat Mode ** only 1 mode can be selected
 - **Reheat Settings**
 - Reheat Temperature
 - Reheat Start Times (1-3)
 - Cycle agitation
 - Manual Start Only ** only 1 mode can be selected
 - Cycle Types ** multiple different cycle types can be enabled
 - **Calf Milk Pasteurize**
 - **Calf Milk Settings**
 - o Pasteurize Temperature
 - o Pasteurize Time
 - Cool Temperature
 - Cycle Agitation
 - On Time
 - Off Time
 - **Colostrum Pasteurize**
 - **Colostrum Settings**
 - o Pasteurize Temperature
 - o Pasteurize Time
 - Cool Temperature
 - Cycle Agitation
 - On Time
 - Off Time
 - Colostrum Thaw
 - **Colostrum Thaw Settings**
 - Thaw Temperature
 - Thaw Duration
 - **Temperature Hold**
 - **Temperature Hold Settings**
 - Temperature Setpoint
 - **Pasteurizer Wash Settings**
 - **Pasteurizer Wash Settings**
 - **Pre-Rinse Cycle** (1)
 - **Detergent Cycle** (2)
 - Rinse Cycle
 - (3)
 - **Acid Cycle** (4) **Final Rinse Cycle** (5)
 - Pasteurizer Wash Cycle (1-5) Settings
 - o Cycle Name

- Water Temperature
- o Chem Pump
- o Chem Pump Time
- Fill Time
- o Circulation Time
- Drain Time
- Bottle Wash Settings
 - Bottle Wash Settings
 - Pre-Rinse Cycle (1)
 - Detergent Cycle (2)
 - Rinse Cycle (3)
 - Acid Cycle (4)
 - Final Rinse Cycle (5)
 - Bottle Wash Cycle (1-5) Settings
 - Cycle Names
 - o Water Temperature
 - Chem Pump
 - Chem Pump Time
 - o Fill Time
 - o Circulation Time
 - Drain Time
- Aux Input Settings
 - Aux Input Settings
 - Trigger Dispense
 - Dispense on Input
 - Pre-cool Pasteurize Start
 - Disabled
- Pump VFD Settings
 - Pump VFD Settings
 - Pasteurize Frequency
 - Dispense Frequency
 - Pasteurize Wash Frequency
 - Bottle Wash Frequency
- Service Menu
 - o Pump Motor On/Off
 - → Burner On/Off
 - o Cold Water Solenoid On/Off
 - o Cold Water Wash Solenoid On/Off
 - Hot Water Wash Solenoid On/Off
 - Sensor Settings
 - Vat Sensor Settings
 - Units (Fahrenheit / Celsius)
 - Vat Temperature Offset
 - Vat Samples for Average
 - Water Jacket Settings
 - Water Jacket Sensor Settings
 - Jacket Temperature Offset
 - Jacket Sample Interval
 - Jacket Samples for Average
- Temperature Recordings
 - Pasteurization Cycle Recordings
 - Pasteurize Temperatures Chart
 - Wash Cycle Recordings
 - Wash Temperatures Chart
- Completed Cycles
 - Lists all completed Pasteurize and Wash cycles

3.7 Pasteurize Operation Menu Diagram (Selector Switch in "PASTEURIZE" Position)

• Pasteurization Cycle

- Calf Milk Pasteurization
- Colostrum Pasteurization
- Colostrum Thaw
- Temperature Hold
- Calf Milk Cycle
 - Pre-cool Cycle Start
 - Manual Pasteurize Start
- Colostrum Cycle
 - Pre-cool Cycle Start
 - Manual Pasteurize Start
- Colostrum Thaw
 - Thaw Cycle Start
- Temperature Hold
 - Hold Temperature Set
 - Temperature Hold Start

3.8 Wash Operation Menu Diagram (Selector Switch in "WASH" Position)

Wash Cycle

- Bottle Wash Cycle
- Pasteurizer Wash Cycle
- Bottle Wash Cycle
 - Bottle Wash Start
- Pasteurizer Wash Cycle
 - Pasteurizer Wash Start

Section 4 – Operation

The Westwaard Pasteurizer is an agitated batch pasteurizer. A PLC controls all functions of the unit. The WP uses an electric heating element to heat a water jacket, which transfers the heat through to the milk in the unit to a set temperature and keeps it there for set holding duration. It then cools the milk by passing cold water through the water jacket until the milk reaches the set temperature. Please be aware the PMO for a batch pasteurizer calls for heating to 145 degrees and holding it at that temperature for 30 minutes. Any adjustment made to the heat temperature can take the unit out of what the call out is for proper pasteurization.



Vat reaches temperatures of approximately 150° F during heating cycle. Contact with vat will create burn risks. Caution must be taken with young children around equipment.



Never plug or impede the discharge tube. High temperatures can create a pressure build up inside the units cooling jacket, any impediment in the discharge tube may cause the unit to implode.



Guards and covers which prevent contact with electrically energized or moving parts or are required to direct the flow of air for effective cooling, must not be removed or left open during operation.

4.1 Pasteurization

Pasteurizer Operation Modes

- -The Westwaard Pasteurizer can operate in only **one** of the following modes:
 - Pre-cool Pasteurization
 - Reheat Pasteurization
 - Manual Pasteurization

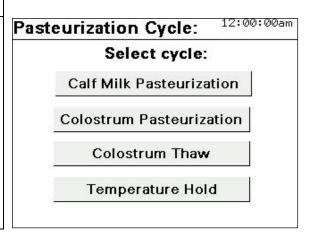
-Refer to section 3.3 (ii) to change mode of operation.

i. Pre-cool Pasteurization

-In Pre-cool mode, the product will maintain a set pre-cool until the set pasteurize start time. At that point, the product will run through the selected Pasteurization Cycle, then cool back down to the set temperature. The cycle is now complete.

^{**}There can be 2 set start times for this cycle.

| | Open Pasteurizer Tank valve | |
|----|--|--|
| 1. | Close Chemical/Drain valve | |
| | Close Bottle Washer valve. (See Section 2.4) | |
| 2. | Install agitation tube in vat. | |
| 3. | Load milk into unit. | |
| 1 | Move front panel selector switch to "PASTEURIZE" position. | |
| 4. | | |
| | | |
| | | |
| | | |
| | | |
| | If more than 1 cycle type is enabled, select | |
| 5. | either Calf Milk or Colostrum Pasteurization | |
| J. | Cycle. | |
| | Oyole. | |
| | | |
| | | |
| 1 | | |



i. Pre-cool Pasteurization (continued)

| | | Calf Milk Cycle: 12:00:00 am |
|----|--|---|
| 6. | Set Pasteurize start times by pressing the hour and minute blocks. Press AM/PM to toggle. Then press <i>Pre-cool Cycle Start</i> to begin cycle. | Pasteurize start time 1: 6 : 00 AM Pasteurize start time 2: 5 : 00 PM Pre-cool Cycle Start Manual Pasteurize Start |
| | | Back to Select Cycle Type 12:00:00 am |
| 7. | Screen will display the status of the pre-cool cycle. | Calf Milk Cycle: Pre-cool cycle ON Target Temperature: 57 °F Pasteruize Start Time: 6:00 AM Cycle Agitation: Enabled 10.0 sec on, 45.0 sec off |
| | | Calf Milk Cycle: 12:00:00 am |
| 8. | Screen will display progress on heating once the clock reaches pre-cool start time. | Heating ON Target Temperature: 145°F |
| | | ∅ 65 ° F |
| 9. | Once milk reaches the set temperature, the unit will maintain this temperature for 30 minutes providing a countdown of time remaining for the hold duration. | Calf Milk Cycle: 12:00:00 am 30 min Temperature Hold Hold time remaining: 00:29:59 Hold Temperature: 145 °F |
| | | 145°F |

i. Pre-cool Pasteurization (continued)

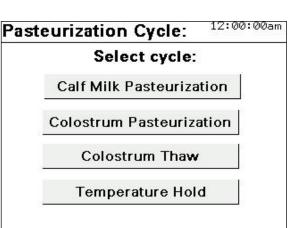
| 10. | After the hold duration is complete, the unit will start to cool the milk to the set temperature. | Calf Milk Cycle: Pasteurization Complete Cooling ON Target Temperature: 55 °F |
|-----|--|--|
| 11. | Pasteurization cycle is now complete. Move selector switch to off position to use pump switch to dispense. | Calf Milk Cycle: Pasteurization Cycle Complete Maintaining Temperature Turn switch to off/pasteurize to dispense Cycle Agitation: Enabled 15.0 sec on, 300.0 sec off 1 Ø 5 ° F |

ii. Reheat Pasteurization

-In Reheat mode, the product will immediately start the Pasteurization Cycle, cool back down to the set temperature and maintain this temperature until the set reheat start time. At that point the product will be reheated to set temperature ready to dispense. The cycle is now complete.

**There can be 2 set start times for this cycle.

| 1. | Open Pasteurizer Tank valve Close Chemical/Drain valve Close Bottle Washer valve. (See Section 2.4) | |
|----|--|------------|
| 2. | Install agitation tube in vat. | |
| 3. | Load milk into unit. | |
| 4. | Move selector switch to "PASTEURIZE" position. | |
| 5. | If more than 1 cycle type is enabled, select either Calf <i>Milk</i> or <i>Colostrum</i> Pasteurization Cycle. | Calf Color |



ii. Reheat Pasteurization (continued)

| | | Calf Milk Cycle: 12:00:00 am |
|----|--|---|
| 6. | Set Reheat start times by pressing the hour and minute blocks. Press AM/PM to toggle. Then press Reheat Cycle Auto Start to begin cycle. | Reheat start time 1: 5:00 AM Reheat start time 2: 6:00 PM Reheat Auto Cycle Start |
| | | Manual Pasteurize Start Back to Select Cycle Type |
| 7. | Screen will display progress on heating. | Calf Milk Cycle: 12:00:00 am Heating ON Target Temperature: 145°F |
| 8. | Once milk reaches the set temperature, the unit will maintain this temperature for 30 minutes providing a countdown of time remaining for the hold duration. | Calf Milk Cycle: 12:00:00 am 30 min Temperature Hold Hold time remaining: 00:29:59 Hold Temperature: 145 °F |
| 9. | After the hold duration is complete, the unit will start to cool the milk to the set temperature and maintain this temperature until the set re-heat start time. | Calf Milk Cycle: Pasteurization Complete Cooling ON Target Temperature: 57 °F Re-Heat Start Time: 6:00 PM Cycle Agitation: Enabled 10.0 sec on, 45.0 sec off 145 ° F |

ii. Reheat Pasteurization (continued)

| | | Calf Milk Cycle: 12:00:00 am |
|-----|--|--|
| | | Re-heat cycle ON |
| | | Target Temperature: 110 °F |
| 10. | Reheat cycle will heat up the milk to the set temperature. | |
| | | 1 Ø 8 ° F |
| | | Calf Milk Cycle: 12:00:00 am |
| | | Pasteurization Cycle
Complete |
| 11. | Once the milk has reached the set temperature, the cycle is complete, and the milk can be dispensed. | Maintaining Temperature Turn switch to off/pasteurize to dispense Cycle Agitation: Enabled 15.0 sec on, 300.0 sec off |
| | | 1 Ø 5 ° F |

iii. Manual Pasteurization

-In Manual mode, the product will immediately start the Pasteurization Cycle, cool back down to the set temperature. The cycle is now complete.

12:00:00am

| 1. | Open Pasteurizer Tank valve Close Chemical/Drain valve Close Bottle Washer valve. (See Section 2.4) | |
|----|--|--|
| 2. | Install agitation tube in vat | |
| 3. | Load milk into unit | |
| 4. | Move selector switch to "PASTEURIZE" position | |
| 5. | If more than 1 cycle type is enabled, select either Calf <i>Milk</i> or <i>Colostrum</i> Pasteurization Cycle: | Pasteurization Cycle: Select cycle: Calf Milk Pasteurization Colostrum Pasteurization Colostrum Thaw Temperature Hold |

iii. Manual Pasteurization (continued)

| | | Calf Milk Cycle: 12:00:00 am |
|----|--|--|
| 6. | Press Manual Start to begin cycle. | Manual Start |
| | | Back to Select Cycle Type |
| 7. | Screen will display progress on heating. | Calf Milk Cycle: 12:00:00 am Heating ON Target Temperature: 145°F |
| 8. | Once milk reaches the set temperature, the unit will maintain this temperature for 30 minutes providing a countdown of time remaining for the hold duration. | Calf Milk Cycle: 12:00:00 am 30 min Temperature Hold Hold time remaining: 00:29:59 Hold Temperature: 145 °F |
| 9. | After the hold duration is complete, the unit will start to cool the milk to the set temperature. | Calf Milk Cycle: 12:00:00 am Pasteurization Complete Cooling ON Target Temperature: 55 °F |

iii. Manual Pasteurization (continued)

Pasteurization cycle is now complete. The milk can now be dispensed.

Calf Milk Cycle:

Pasteurization Cycle
Complete
Maintaining Temperature
Turn switch to off/pasteurize to dispense

Cycle Agitation: Enabled
15.0 sec on, 300.0 sec off

1 Ø 5 ° F

4.2 Colostrum Thaw

-Must be enabled to activate on screen, refer to section 3.4 to enable.

| | Open Pasteurizer Tank valve | |
|----|---|----------------------------------|
| 1. | Close Chemical/Drain valve Close Bottle Washer valve. (See Section 2.4) | |
| 2. | Install agitation tube in vat. | |
| 3. | Place frozen bags of colostrum in vat. | |
| 4. | Fill vat with water at least 3" above colostrum bags. | |
| 5. | Move selector switch to "PASTEURIZE" position. | |
| | | Pasteurization Cycle: 12:00:00am |
| | | Select cycle: |
| | | Calf Milk Pasteurization |
| 6. | Press Colostrum Thaw. | Colostrum Pasteurization |
| | | Colostrum Thaw |
| | | Temperature Hold |
| | | Colostrum Thaw: 12:00:00 am |
| | | - Vat filled with water |
| | | - Colostrum loaded |
| | | - Colosti din Toddod |
| 7. | Press Thaw Cycle Start. | Thaw Cycle Start |
| | | |
| | | Back |

4.2 Colostrum Thaw (continued)

| | | Colostrum Thaw: 12:00:00 am |
|-----|---|---|
| 8. | The unit will bring the water in the vat up to the set temperature. | Thaw cycle ON Target Temperature: 110 °F |
| | | Ø 8ذF |
| 9. | Once the water reaches the set temperature, the unit will hold this temperature for the set time to allow thermal transfer to the frozen colostrum bags. The screen will show a countdown of the time remaining for the hold cycle. | Colostrum Thaw: 12:00:00 am Thaw cycle HOLD Target Temperature: 110 °F Hold time remaining: 00:29:57 |
| 10. | The Colostrum Thaw Cycle is now complete.
Remove bags from the vat and feed. | Colostrum Thaw: Colostrum Thaw Cycle Complete Turn switch to off position and drain |

4.3 Temperature Hold

-Must be enabled to activate on screen, refer to section 3.4 to enable.

| 1. | Move selector switch to "PASTEURIZE" position. | |
|----|--|--|
| 2. | Press Temperature Hold. | Pasteurization Cycle: Select cycle: Calf Milk Pasteurization Colostrum Pasteurization Colostrum Thaw Temperature Hold |
| 3. | The unit will bring the substance in the vat up to the set temperature. | Temperature Hold: 12:00:00am 110 ° F |
| 4. | Once the water reaches the set temperature, the unit will hold this temperature. Move selector switch to "OFF" position to stop the Temperature Hold and be brought back to the home screen. | Temperature Hold: 12:00:00am Target Temperature: 110 ° F Turn switch to off position to stop 8Ø.ذF |

4.4 Pasteurizer and Bottle Wash Mode

The Westwaard Integrated Pasteurizer/Bottle Washer has an onboard CIP system. It washes in a similar method to a typical dairy bulk tank. PLC runs a 5 cycle wash by dispensing chemicals through Peristaltic Pumps The 5 cycles are Pre-Rinse, Detergent, Rinse, Acid, and a Final Rinse to make sure all chemicals have been rinsed out from the unit. Chemical levels will need to be evaluated and adjusted by a dairy sanitation supplier.

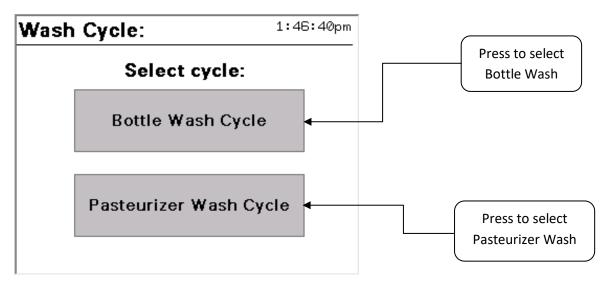


It is recommended that you run a final clear rinse cycle to remove any remaining acid from the hoses and pump. Failure to do so can result in curdling milk, if acid residue and milk mix in following batch.



Mixing of wash chemicals can cause potential dangerous fumes. Extreme caution must be taken when testing and setting of wash cycle to make sure chemicals are not allowed to mix.

To activate wash operations, put front panel switch to "WASH" position. Wash cycle screen will come up.



i Bottle Wash Mode

| | Open Bottle Washer valve | | |
|----|---|--|--|
| 1. | Open Drain / Chemical valve | | |
| | Close Pasteurizer Tank valve. (See Section 2.4) | | |
| 3. | Attach Hose to Bottle Washer Manifold | | |
| | If full bottle wash load is not available, one line | | |
| | of jets can be turned off at bottle washer | | |
| 4. | manifold. Do not run bottle washer without a | | |
| | bottle over active nozzles. | | |
| E | Toggle front panel selector switch to "WASH" | | |
| 5. | position. | | |
| 6. | Select Bottle Wash Cycle | | |
| 7. | Insure notes on screen have been completed. | | |
| 8. | Press Bottle Wash Cycle Start | | |
| 9. | Unit will cycle through each cycle giving you a | | |
| | visual display of the progress of each step. | | |

| Bottle Wash Cycle: 1:46:57pm |
|---|
| - Open Bottle Wash Valve
- Open Drain Valve
- Close Tank Valve
- Hose connected to Bottle Washer |
| Start Bottle Wash Cycle |
| Wash Cycle: 12:00:00am |
| PRE-RINSE CYCLE Warm Filling DETERGENT CYCLE Hot Pending RINSE CYCLE Warm Pending |
| ACID CYCLE Warm Pending |
| Wash time remaining: 00:34:04 80.0°F |
| Wash Cycle: 12:00:00 an |
| Wash Cycle Complete Turn switch to off/pasteurize |

ii Pasteurizer Wash Mode

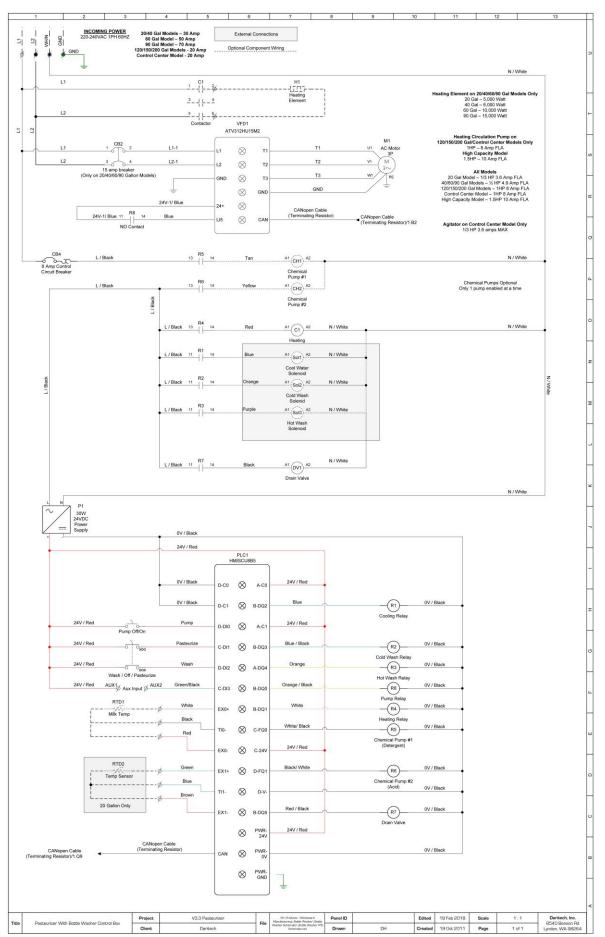
| | Open Pasteurizer Tank valve | |
|----|---|---|
| 1. | Open Drain / Chemical valve | |
| | Close Bottle Washer valve. (See Section 2.4) | |
| 3. | Rinse out vat with warm water using hose | 1 |
| 4. | Attach Hose to Vat | 1 |
| | Attach spray ball attachment | 1 |
| _ | Toggle front panel selector switch to "WASH" | 1 |
| 5. | position. | |
| 6. | Select Pasteurizer Wash Cycle | 1 |
| 7. | Insure notes on screen have been completed. |] |
| 8. | Press Pasteurizer Wash Cycle Start |] |
| ^ | Unit will cycle through each cycle giving you a | |
| 9. | visual display of the progress of each step. | |
| | | Pasteurizer Wash Cycle: 1:48:23pm |
| | | - Rinse Vat - Open Tank Valve - Open Drain Valve - Close Bottle Wash Valve - Hose connected to Vat |
| | | Start Pasteurizer Wash Cycle Wash Cycle: 12:00:00am |
| | | Wash Cycle: 12:00:00am |
| | | PRE-RINSE CYCLE Warm Filling DETERGENT CYCLE Hot Pending RINSE CYCLE Warm Pending ACID CYCLE Warm Pending FINAL RINSE CYCL Cold Pending Wash time remaining: 00:34:04 |
| | | Wash Cycle: 12:00:00 am |
| 8. | | Wash Cycle Complete Turn switch to off/pasteurize |

4.5 Dispense Mode

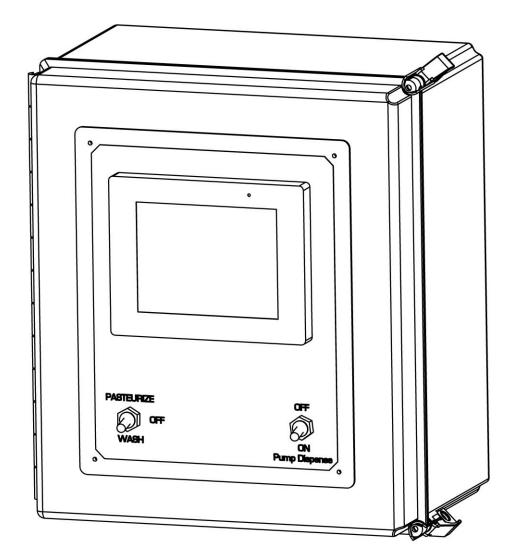
-With selector switch in OFF position, dispense pump can be run using switch on front of control panel. For unloading unit into calf buckets or bottles, install fork dispense nozzle, and use ball valve on end of hose to control milk flow.

| 1. | Move selector switch to the off position. |
|----|---|
| 2. | Remove hose from vat. |
| 3. | Attach dispensing nozzle onto hose. |
| 4. | Turn pump on/off using the pump switch on the front of the panel. |
| 5. | Use ball valve to regulate flow. |

Section 5 – Wiring Diagram / Control Cabinet



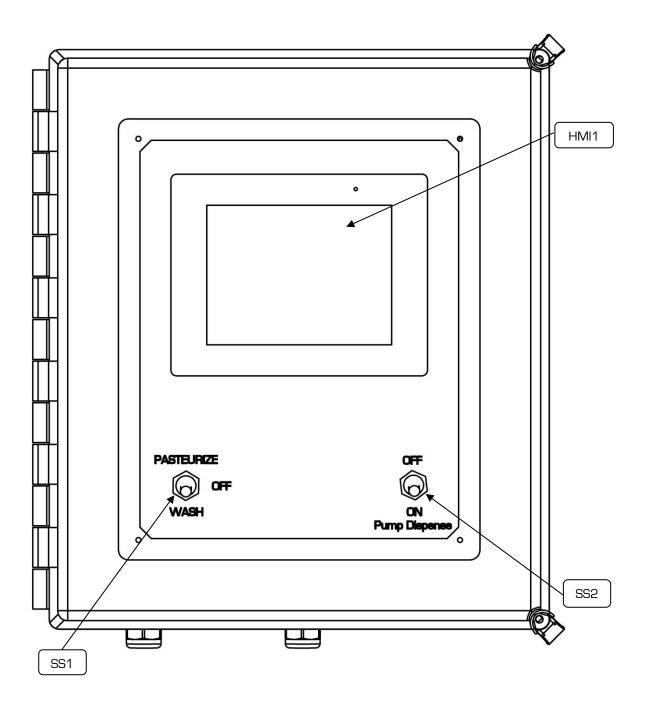




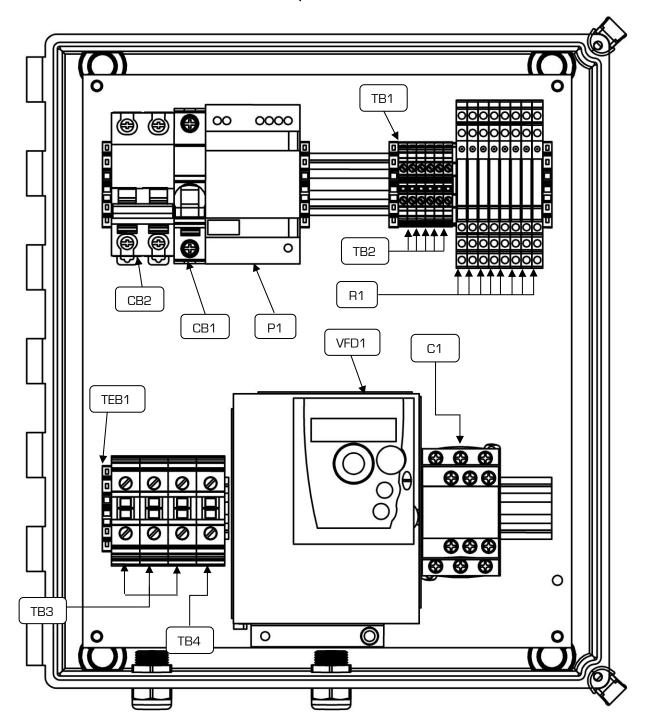
Integrated Pasteurizer / Bottle Washer Control Cabinet

Component List

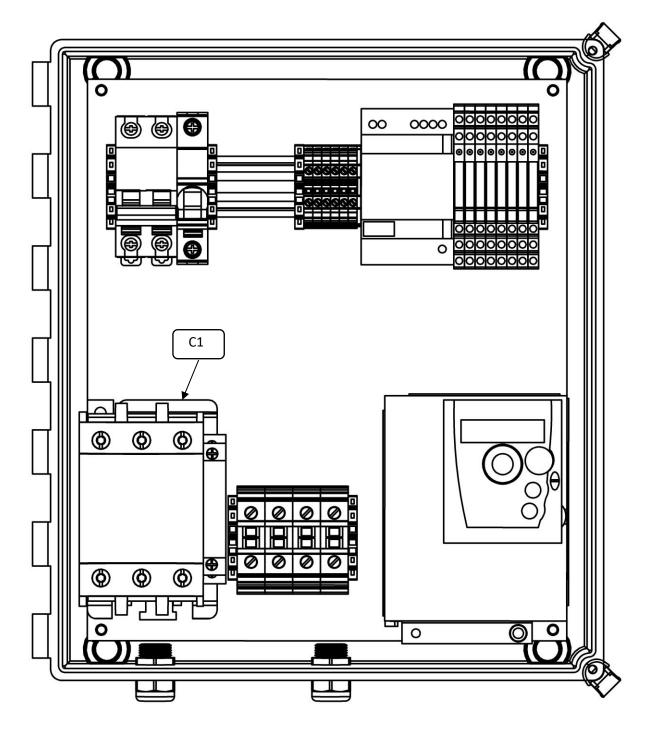
Front Panel



| Label | Part # | Description |
|-------|--------|----------------------------------|
| HMI1 | 0413 | 5.7" TFT HMISCU |
| SS1 | G605 | ON-OFF-ON 1P Toggle Switch W/Tab |
| SS2 | A608 | ON-OFF 1P Toggle Switch W/Tab |



| Label | Part # | Description |
|-------|--------|---|
| P1 | J849 | 30W Power Supply |
| CB1 | P465 | 6A Circuit Breaker |
| CB2 | S791 | 15A Circuit Breaker |
| C1 | K507 | 120V 32A Contactor |
| TB1 | V791 | 2.5mm Terminal Grounding Block |
| TB2 | J749 | 2.5mm Terminal Block |
| TB3 | X737 | 16mm Terminal Block |
| TB4 | Z414 | 16mm Terminal Grounding Block |
| VFD1 | R266 | Variable Frequency Drive – 240V 1.5KW 2HP |
| R1 | Y606 | Slice Relay |
| TEB1 | N458 | Terminal End Block |



For the 90 Gallon Integrated Pasteurizer / Bottle Washer the only component change in the Control Box is the contactor C1. Some component placement is also changed but the same components are used.

The contactor for the 90 Gallon Unit is DariTech part number J377 - 120V 80A



For Technical Support, to order Replacement Parts, or for questions about other products, please contact your local dealer.

