

Thank you for giving us this opportunity to inform you of the F & H Food Equipment Company's Homogenizer Preventive Maintenance Program. The following outline is the service that will be performed on each visit.

- I. Drive End
 - a. Check eccentric shaft, connecting rod, and cross head bearings for excessive wear.
 - b. Check eccentric shaft lobes for scoring and ridging.
 - c. Drive shaft bearings checked for play.
 - d. Oil sump strainer cleaned.
 - e. Check low oil pressure switch.
 - f. Drain lube oil, clean base, and replace with new oil.
 - g. Change oil filter.
 - h. Check all belts.

- II. Product End
 - a. Disassemble cylinder head.
 - b. Check pump valves and seats for erosion grooves, pitting, and cracks.
 - c. Check plungers and related parts for wear and replace if needed.
 - d. Check the homogenizing valve for excessive wear.
 - e. Check all gaskets and replace with new ones.
 - f. Reassemble cylinder head.

- III. HVA (if applicable)
 - a. Check for oil contamination and change if needed.
 - b. Check reducing valve for proper setting and operation.
 - c. Disassemble and check actuator body and related parts.

Once everything has been checked over and reassembled, we like to be able to run the machine with product or water to be sure everything is operating within proper parameters.

We will be happy to instruct plant personnel on proper maintenance and operating procedures.

Note: Depending on make and model some of items listed above may not apply.